

MEMBERS

ROYAL NEW ZEALAND YACHT SQUADRON



PLATTERS

FARMERS | 47

salami, pastrami, smoked ham, chorizo, pork pie, stuffed baby peppers, cheddar, brie, kikorangi blue, olives, basil pesto, pickles, hummus, bread, butter

FISHERMANS | 60

smoked salmon pate, lemon pepper squid, battered fish, smoked mussels, smoked mackerel, shrimps, dips, wedges, bread

NIBBLES

SPRING ROLLS & SAMOSAS | 12

thai dressing

BBQ CHICKEN WINGS | 18

blue cheese, celery

NACHOS | 18/16 v

beef or beans

SALT & PEPPER SQUID | 21

lemon mayonnaise

LOADED WEDGES | 16

GARLIC BREAD | 9 V

KUMARA FRIES aioli | 10 V

FRENCH FRIES ketchup | 8 V GF

- BREADS | 16 V
toasted bread, butter, olive oil, olives, balsamic, dip
- SOUP | 12.5
fresh soup, bread, butter
- CRISPY CAMEMBERT & CRANBERRY | 13 V
- SMOKED SALMON PATE AND TOAST | 15
- STUFFED PEPPERS & FETA CHEESE | 11 GF V
- PRAWN AND SESAME TOASTS | 13
thai dipping sauce
- MARINATED OLIVES | 10 V GF D

SALADS

CAESAR SALAD

baby gem lettuce, smoked streaky bacon, shaved reggiano, croutons, anchovy dressing, soft boiled egg
natural | 23
grilled free range chicken thigh | 25
house smoked king salmon | 25

ASIAN STYLE SQUID SALAD | 22

fresh spicy coated squid, salad, thai dipping sauce

WARM BACON, BLUE CHEESE & GREEN BEAN | 16

warm tossed salad, green beans, croutons, pine nuts, smoked bacon, blue cheese dressing

FREE RANGE CHICKEN SALAD | 24 GF

chargrilled chicken thighs, feta, cucumber, red onion, oregano, black olive, tomato, cos, green chilli, confit garlic oil

SHRIMP | 28

shrimps, cocktail sauce, lettuce, cucumber, tomato, lemon, buttered bread

V VEGETARIAN
GF GLUTEN FREE
D DAIRY FREE

RNZYS BURGER BAR

BEEF WITH BLUE | 23

beef, blue cheese

CHARGRILLED FREE RANGE CHICKEN | 23

chargrilled free range chicken thighs, brie, cranberry

FETA & QUINOA | 23 v

feta & quinoa, coriander, raita

all served on a seeded bun with lettuce, tomato, beetroot, gherkin, mayonnaise

served with fries and ketchup

Gluten free buns available on request

VEGETARIAN

CHARGRILLED VEGETABLES | 24

field mushroom, aubergine, capsicum, courgette, basil pesto, peanuts, polenta chips

WILD MUSHROOM RISOTTO | 26 GF

wild mushroom, goats cheese risotto, reggiano, fried sage

PUMPKIN LASAGNE | 25

pumpkin lasagne, garlic bread, spinach salad, pine nut, green chilli, confit garlic oil

TOASTED SANDWICH | 12.5

Choice of 3 fillings: ham, tomato, red onion, pineapple, edam, avocado, bacon, fried egg, beetroot, chicken, brie, basil pesto

extra toppings | 1.70

add handcut, kumara or curly fries | 3

gluten free bread available

P A D D O C K & S E A

CHARGRILLED STEAK field mushroom, marinated tomato, bearnaise, fries

RUMP | 25 GF

SCOTCH | 35 GF

BBQ BEEF FREE RANGE SHORT RIBS | 29

BBQ beef short ribs, cumin & coriander slaw, fries

DOUBLE COOKED PORK BELLY | 29

double cooked pork belly, parsnip, potato puree, pickled daikon, brussel sprouts, gravy

FISH & CHIPS | 20 (extra piece of fish 10)

battered fresh fish, remoulade, lemon, leaf salad, fries

SMOKED KAHAWAI & MUSSEL FISH CAKE | 22 (add extra cake 6)

curried potato, lemon butter, creme fraiche, baby spinach

SEAFOOD CHOWDER | 21

fish, mussels, shrimps in a creamy seafood sauce, garlic bread

S I D E S

Mixed leaf salad with Dijon vinaigrette | 10 G V

Baby spinach leaf salad, chilli, confit garlic,
pinenuts | 10 V GF D

Tomato, goats cheese salad, balsamic caviar | 10

Curly fries with ketchup | 10 V

Kumara chips with aioli | 10 V

French fries with ketchup | 8 GF V

Polenta chips with goats cheese dip | 11 V

Vegetables with olive oil | 10 V GF D

Handcut chips rosemary, salt, balsamic | 10 GF V D

SOMETHING SWEET
DESSERT MENU

CHOCOLATE CHEESECAKE | 12

chocolate cheesecake, malted chocolate crumb, coffee mascarpone cream, honeycomb

LAVENDER CREME BRULEE | 12 V GF

violet meringue & raspberry sorbet

SALTED CARAMEL POACHED PEAR | 12 V GF

vanilla bean ice cream & almond tuille

CHEESEBOARD | 21 V

Kikorangi Blue, mature cheddar, Kahurangi blue, brie
served with crackers, apricot, figs, chutney

ICES AND SORBETS | 12 V

please ask for our selection of icecreams and sorbets