

DINNER MENU

Served from 5.30pm-8.30pm (Can vary–Summer/Winter – Please ask)
Room Service available from 5.30pm – 8.30pm
Please phone 722 to make a reservation or place an order

ENTRÉE

TOASTED GARLIC & HERB BAGUETTE \$11
Balsamic reduction

SOUP DU JOUR (GF & DF available) \$13
Ask our friendly wait staff for our Chef's daily creation

SEAFOOD CHOWDER \$16
Toasted bread roll, whipped butter

BOCCONCINI SALAD (GF) \$19
Fresh mozzarella, tomato, balsamic, greens, basil oil

CAESAR SALAD (GF & DF available) \$17
Bacon, tomato, cucumber, egg, shaved parmesan, garlic croutons

WHITEBAIT (seasonally available) (GF & DF) \$23
Locally caught whitebait fritters, greens

HOUSE SMOKED SALMON (GF & DF available) \$19.50
Avocado mousse, chive cheese, crostini

GREEN LIP MUSSELS (GF & DF available) \$21.50
Creamy Pernod bouillabaisse sauce, garlic bread

GF- Gluten Free V- Vegetarian DF- Dairy Free
Dairy free option may be available for some menu items.
Food ingredients may contain traces of nuts

MAINS

WINTER RISSOTTO (V,GF) (DF available) \$31

Spiced tomato risotto with roasted winter vegetables, seeds and cashew

TASMAN CATCH OF THE DAY (GF) (DF available) POA

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WHITEBAIT (seasonally available) (GF) (DF available) \$39

Locally caught whitebait fritters, potato mash & vegetables **or** fries & salad

CHICKEN BREAST SUPREME (GF) (DF available) \$32

Potato rosti, creamy vermouth jus

PORK RACK (GF) (DF available) \$33

Crackling, garlic mash potato, pear cider glaze, port wine jus

LAMB RACK (GF) (DF available) \$38

Roast pumpkin puree, rosemary-cabernet jus

BEEF RIB EYE (250gm) (GF) (DF available) \$37

Potato flan, choice of sauce: port wine jus, creamy mushroom, peppercorn

All mains are served with seasonal vegetables

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OCEAN VIEW
RESTAURANT HOKITIKA

DESSERTS

ROASTED WHITE CHOCOLATE POT AU CRÈME \$15
Mocha ganache, almond biscotti

BUTTERSCOTCH PUDDING \$15
Ballantine's butterscotch sauce, vanilla ice cream

CHEFS APPLE CRUMBLE \$15
Apples & cranberries, cardamom spiced crumble, vanilla ice cream

VANILLA ICE CREAM PARFAIT (GF) \$15
Meringue, choice of topping: mocha ganache, berries, butterscotch

MANGO SORBET (GF, DF) \$15
Pineapple-mint salsa

CHEESE PLATE (GF) \$25
Creamy camembert, smoked cheddar, cumin Gouda, pear-fig chutney, nuts,
crackers

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