

## For the Kids

and the not so little kids

### SMALL PIZZA & CHIPS

choose your flavour below. Served with a handful of fries

- hawaiian pizza.....\$12
- margherita pizza.....\$12
- chicken and bacon pizza.....\$14
- meatlovers pizza.....\$14
- smoked prawn and salmon pizza.....\$16
- caramelized onion and feta pizza.....\$14

### KIDS BEEF BURGER \$12

beef pattie, cheese, lettuce, tomato, aioli and a handful of chips

### KIDS CHICKEN BURGER \$14

chicken tenders, cheese, lettuce, tomato, aioli and a handful of chips

### FISH BITES & CHIPS \$12

hoki battered fish bites served with chips

### BATTERED HOT DOG & CHIPS \$12

2x battered hotdogs served with chips

### SPRING ROLLS \$12

chicken or vegetable with sweet chili dipping sauce

### CHICKEN TENDERS & CHIPS (DF) \$14

southern style chicken tenders served with chips

### SEASONED WEDGES (DF\*) \$8

with sour cream

### CURLY FRIES \$8

served with aioli

### CROSSCUT FRIES \$8

served with aioli

### BOWL OF CHIPS \$6

served with tomato sauce

## Dessert

### STICKY DATE PUDDING \$14

served warm with a butterscotch pecan ice cream and salted caramel sauce

### CHOCOLATE BROWNIE \$14

traditional american brownie served with vanilla ice cream and a rich chocolate sauce with raspberry crumbs

### LEMON MERINGUE PIE \$14

sweet pastry base filled with lemon curd. topped with italian meringue with raspberry sorbet and raspberry crumbs

### PASSIONFRUIT PAVLOVA \$14

passionfruit ice cream topped with a mini pavlova, double cream, and passionfruit sauce

### ICE CREAM SANDWICH \$14

triple choc cookies filled with cookies and cream ice cream, chocolate sauce and raspberry crumbs

### BRIE CHEESE PLATE FOR 2 \$16

fresh brie, homemade lavosh, quince paste with fresh and dried fruits

### ICE CREAM SUNDAE \$9

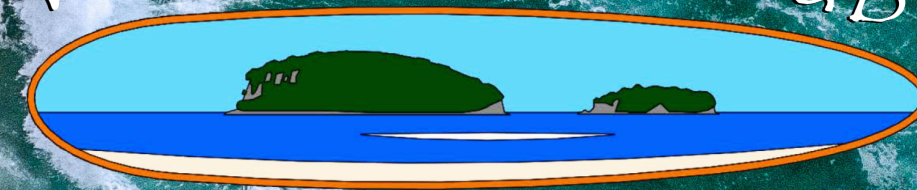
choose your ice cream:      choose your sauce:  
- vanilla                              - chocolate  
- dutch chocolate              - strawberry  
- cookies and cream              - caramel  
- goody goody gum drop      - passionfruit

Bistro Menu  
Available 7 days from 12pm

Dinner Menu  
Available 7 days from 5.30pm

Club Restaurant  
Thursday to Sunday from 5.30pm

Whangamata Club



dinner  
menu

**Full Members will receive a \$2 discount per meal on selected menu items.  
Membership card must be scanned at the time of sale to activate discount.**

## Snack Menu

<b>SEAFOOD CHOWDER (GF*)</b>	<b>\$16</b>
mussels, prawns, clams in a creamy base with onions and bacon. served with garlic bread	
<b>MUSSEL FRITTER ENTREE</b>	<b>\$16</b>
fresh mussels with garlic, ginger, and coriander. served with slaw and lemon aioli paprika sauce	
<b>SALT &amp; PEPPER SQUID</b>	<b>\$17</b>
salt and pepper squid served with a rocket salad, aioli and sweet chili sauce	
<b>SNACK FISH &amp; CHIPS</b>	<b>\$16</b>
fish of the day in a beer tempura batter served with chips, tartare sauce and lemon wedge	
<b>MAC &amp; CHEESE</b>	<b>\$12</b>
macaroni with bacon, onion and ham in a cheese sauce	
<b>NACHO'S (GF)</b>	<b>\$14</b>
spiced beef and refried beans on cheese nachos with grated cheese and sour cream	
<b>LOADED WEDGES</b>	<b>\$12</b>
seasoned wedges topped with cheese and bacon, served with sour cream	
<b>GARLIC BREAD</b>	<b>\$6</b>
4 triangles of focaccia toasted with garlic and herb butter	
<b>BOWL OF FRIES</b>	<b>\$6</b>

## Salads

<b>HOME-SMOKED MESQUITE SALMON SALAD (GF)</b>	<b>\$23</b>
served with pickled vegetables and tossed in mesculin leaves with wasabi mayonnaise	
<b>RARE ROAST BEEF SALAD (GF)</b>	<b>\$23</b>
thinly slices rare beef with baby cos, crisp bacon and parmesan shavings with a thai chilli and coriander sauce	
<b>CINNAMON DUCK BREAST AND NOODLE SALAD</b>	<b>\$23</b>
shaved duck breast tossed in rocket with buckwheat noodles, pickled vegetables and yuzi dressing	
<b>GARDEN SALAD (V,VG*)</b>	<b>\$8</b>
lettuce, tomato, cucumber and radish shavings with white balsamic vinaigrette	

## Pizza's

12" thin base with our homemade pizza sauce

<b>MARGHERITA (V, VG*)</b>	<b>\$21</b>
cherry tomatoes, bocconcini cheese, basil pesto and mozzarella	
<b>HAWAIIAN</b>	<b>\$22</b>
champagne ham, pineapple chunks and mozzarella	
<b>ROAST CHICKEN &amp; BACON</b>	<b>\$23</b>
roast chicken, streaky bacon, mozzarella, bbq and aioli swirl	
<b>CARAMELIZED ONION AND FETA (V)</b>	<b>\$23</b>
sweet onion jam flavoured with speights old dark, feta, balsamic mushrooms, mozzarella, rocket salad leaves	
<b>MEATLOVERS</b>	<b>\$25</b>
beef, salami, ham, pork, chorizo, mozzarella, bbq and aioli swirl	
<b>SMOKED PRAWN AND SALMON</b>	<b>\$28</b>
house smoked prawns and salmon with sundried tomatoes, bocconcini, mozzarella, aioli swirl and rocket salad leaves	

## Burgers

<b>MARINATED CHICKEN BURGER</b>	<b>\$21</b>
marinated chicken breast, coleslaw, lettuce, tomato, onion rings, homemade tomato chutney, aioli on a butter burger bun. served with fries	
<b>ANGUS BEEF BURGER</b>	<b>\$21</b>
angus pattie with bacon, cheese, lettuce, tomato, onion rings, aioli on a butter burger bun. served with fries	
<b>BATTERED FISH BURGER</b>	<b>\$21</b>
battered fish fillet (daily catch) with slaw, lettuce, tomato, aioli, and avocado relish on a butter burger bun. served with fries	
<b>KETO BURGER</b>	<b>\$28</b>
grilled 120gm scotch fillet stacked with bacon, tomato, egg, lettuce, and balsamic mushroom on a homemade keto bun. served with a mesculin salad	

## Mains

<b>SEAFOOD PASTA</b>	<b>\$22</b>
pappardelle noodles with prawns, calamari, and mussels, finished in cream with parmesan. served with garlic bread and small side salad	
<b>MUSSEL FRITTER MAIN</b>	<b>\$22</b>
fresh mussels with garlic, ginger, and coriander. served with slaw and lemon aioli paprika sauce	
<b>FISH, CHIPS &amp; SALAD (GF*)</b>	<b>\$24</b>
fish of the day in a beer tempura batter or panfried, served with chips, salad, tartare sauce and lemon	
<b>GRILLED LEMON THYME SALMON (GF)</b>	<b>\$28</b>
marinated crispy skin salmon, served with scallop potatoes, asian greens, and a lemon butter sauce	
<b>BEEF SCOTCH FILLET (GF*)</b>	<b>\$30</b>
300gm scotch fillet cooked to your liking and served with chips or mashed potato, salad or seasonal vegetables and garlic butter	
<b>CRISPY SKIN PORK BELLY (GF)</b>	<b>\$28</b>
slow cooked pork belly with a lime and siracha glaze served with scallop potatoes, celeriac puree and vietnamese salad	
<b>SLOW BRAISED LAMB SHANK (GF,DF*)</b>	<b>\$29</b>
flavoured with thyme and rosemary. served with creamy mash potato, buttered summer vege and a rich red wine jus	
<b>OVEN BAKED CHICKEN BREAST</b>	<b>\$28</b>
served with garlic roast potatoes, portobello mushrooms and a herb and bacon cream sauce	
<b>QUINOA CAKE (V, GF,DF,VG)</b>	<b>\$26</b>
quinoa cake with kumara and herbs, roasted eggplant, portabello mushrooms, salsa verde and tomato salsa	
<b>GRILLED MEDITERRANEAN SALAD (GF, DF, V, VG,)</b>	<b>\$26</b>
mizo glazed eggplant, zucchini and red peppers served warm on a rocket salad with pine-nuts, pickled ginger and yuzo dressing	
<b>ROAST OF THE DAY</b>	<b>(L)\$26 (S)\$18</b>
(NOT AVAILABLE WITH CARVERY) daily roast served with roasted veges, seasonal veges and gravy	

**(VG) Vegan (DF) Dairy Free (GF) Gluten Free (V) Vegetarian (\* - On Request)**

**while we offer gf/df options, cross contamination could occur and we are unable to guarantee that any item can be completely free of allergens**