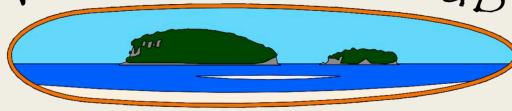


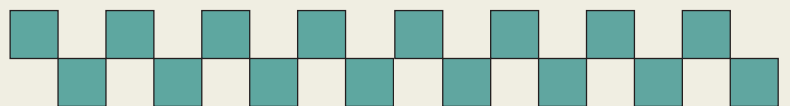
Whangamata Club



LUNCH & DINNER



SUMMER MENU



MEMBERS RECEIVE A
\$2 DISCOUNT ON ITEMS
OVER \$10

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE
*ON REQUEST

WHILE WE OFFER GF/DF OPTIONS, WE ARE UNABLE TO GUARANTEE THAT
ANY ITEM CAN BE COMPLETELY FREE OF ALLERGENS

SALADS

JAPANESE CRUDO [GF*, DF*] \$24

Thinly sliced snapper glazed with sweet soy with pickled radish, wasabi mayo, wonton crackers and shredded nori.

HALLOUMI SALAD [V, GF] \$22

Shredded cos, radish, grilled halloumi and pickled vege salad, served with miso dressing and crushed peanuts. **ADD citrus soy roasted chicken \$6**

BEEF TATAKI SALAD [DF*, GF] \$26

Rare roast beef with mixed leafy greens, radish, sliced onion and pickled vege, and finished with a soy dressing.

BEETROOT SALMON GRAVLAX [GF*] \$24

Beetroot and Orange liqueur cured salmon, served with mustard creme, pickled cucumber, rocket & green apple salad and sesame lavosh crackers.

PIZZA

HOUSE MADE PIZZA BASES TOPPED
WITH A HERBED TOMATO SAUCE

THAT 70'S PIZZA [GF*] \$28



Red onions, roasted red peppers, sundried tomato, feta, mozzarella cheese, and harissa chicken.

CLUB HAWAIIAN [GF*] \$25



Shaved ham, pineapple, mozzarella cheese

SMOKED SEAFOOD [GF*] \$32



House smoked salmon, garlic prawns, red onion, capers, sour cream, aioli, mozzarella, served with lemon.

MARGHERITA PIZZA [V, GF*] \$26



Cherry tomatoes, sliced buffalo mozzarella cheese, grated mozzarella cheese and basil pesto.

PEPPERONI PIZZA [GF*] \$26



Thin slices of pepperoni and mozzarella cheese.

GLUTEN FREE BASE AVAILABLE ON REQUEST

HAND HELDS

CLUB BEEF BURGER \$26

Grilled beef patty with caramelized onion, bacon, smoked cheese, lettuce, tomato relish, and mustard aioli in a toasted sesame bun. Served with fries.

CRUMBED CHICKEN BURGER [DF] \$26

Panko-crumbed chicken thigh with Texas slaw, pickled red onion, avocado salsa, and mustard aioli in a toasted sesame bun. Served with fries.

DOUBLE VEGAN BURGER [V, VG, DF] \$24

Pumpkin and quinoa pattie and a corn pattie, with beetroot relish, avocado salsa, lettuce, tomato in a toasted sesame bun. Served with fries.

STEAK SANDWICH \$30

grilled steak on garlic focaccia, with halloumi, lettuce, tomato, onion jam, mustard aioli. Served with fries.

HARISSA CHICKEN TACO'S [DF]

Grilled flour tortilla filled with texas slaw and harissa chicken, hummus, smokey paprika aioli, and tomato salsa.

1= \$9 2= \$18 3= \$27

FALAFAL TACO'S [V, VG, DF]

Grilled flour tortilla filled with falafal, texas slaw tossed in a greek dressing, hummus, and avocado salsa.

1= \$9 2= \$18 3= \$27

FISH OF THE DAY TACO'S [DF]

Grilled flour tortilla filled with texas slaw and the fish of the day, tomato salsa and smokey paprika aioli.

1= \$9 2= \$18 3= \$27

AMERICAN HOTDOG \$10

Frankfurter in a bun with tomato sauce, american mustard, grated cheddar, and fried onion. Served with a handful of fries

SNACK OR SHARE

PORK NACHOS [GF] \$22

Pulled pork, red kidney beans, chopped tomatoes, onions, chipotle sauce, cheese and served with sour cream on GF Cheese nachos

CHEESEY CORN CHIPS [GF, V] \$16

Topped with creamy American cheese sauce and tomato avocado salsa, served with sour cream on the side, on GF Cheese nachos.

SEAFOOD CHOWDER [GF*] \$22

Mussels, prawns, and clams in a creamy chowder with onion and bacon. Served with garlic bread.

SALT & PEPPER SQUID \$20

Crispy squid pieces with cos lettuce, red onion, cherry tomatoes, cucumber, feta, and greek dressing, served with lemon, and smoky paprika sauce.

SNACK FISH & CHIPS [DF] \$18

Tempura-battered fish of the day with fries, tartare sauce, and lemon.

MAC N CHEESE FINGERS \$17

Panko crumbed mac and cheese (contains bacon) fingers with coleslaw and creamy american cheese sauce

GARLIC BREAD \$6

4 triangles of focaccia toasted with garlic herb butter.

CROSS CUT FRIES \$10

Served with smokey paprika aioli.

BOWL OF FRIES \$9

Served with aioli.

KIDS

POPCORN CHICKEN \$19

Coated bite sized pieces of chicken, served with fries and smokey paprika aioli.

AMERICAN HOTDOG \$10

Frankfurter in a bun with tomato sauce, american mustard, grated cheddar, and fried onion. Served with a handful of fries

KIDS PIZZA \$12

Grilled cheese pizza served with a handful of fries
add shaved ham: plus \$2
add pineapple: plus \$2

KIDS BEEF BURGER \$16

Toasted sesame seed bun with a grilled beef pattie, smoked cheese, tomato relish and mustard aioli. Served with fries

HARISSA CHICKEN TACO X1 [DF] \$9

Grilled flour tortilla filled with texas slaw and harissa chicken, hummus, smokey paprika aioli, and tomato salsa.

FISH OF THE DAY TACO X1 [DF] \$9

Grilled flour tortilla filled with texas slaw and the fish of the day, tomato salsa and smokey paprika aioli.

DESSERT

(R18) ROSÉ STRAWBERRIES & CREAM [GF*] \$16

Strawberry mousse, macerated strawberries, chantilly cream, crispy vanilla wafer, strawberry granita and fresh mint

LEMON & RICOTTA CHEESECAKE \$16

Baked cheesecake with a biscoff and brown butter base, served with macerated seasonal berries, lemon peel jam, and vanilla ice cream

WHITE CHOCOLATE AND BANANA CREAM PUFF \$16

Two Cookie topped Choux pastry filled with a white chocolate ganache, caramelised banana puree, almond praline and chantilly cream, finished with a housemade chocolate sauce

CLUB TRIFLE [GF] \$16

Chef's choice of trifle served for the week. Check our specials

MINI DONUTS \$14

Warm cinnamon-sugar donuts with whipped cream and caramel sauce.

ICE CREAM SUNDAE \$10

Ice cream selection: (select one only)

Vanilla, Salted caramel crunch, Hokey pokey, Goody goody gumdrops, Boysenberry ripple

Sauce selection: (select one only)

Chocolate, Berry, Caramel, Passionfruit

MAIN MEALS

AVAILABLE FROM 5PM

SLOW COOKED LAMB SHANK [GF] \$34

Braised lamb shank with rosemary and thyme, creamy mash, and seasonal vegetables.

GRILLED SCOTCH FILLET [DF*] (300GM) \$41

Prime Scotch Fillet cooked to your liking, served with mesclun salad, fries and garlic butter. **\$4 add creamy mushroom sauce**

CHICKEN PARMIGIANA \$32

Panko crumbed chicken thigh baked in tomato sauce with mozzarella and parmesan, served with mesclun salad and fries.

FISH AND CHIPS [DF] \$29

Tempura-battered fish of the day with fries, mesclun salad, tartare sauce, and lemon.

PORK SCHNITZEL \$30

Panko-crumbed pork schnitzel with creamy mash, coleslaw, and mushroom sauce.

PANKO CRUMBED EGGPLANT [V] \$26

Sliced eggplant, panko crumbed and fried, served with a vegetable ratatouille and a rocket and snowpea shoot salad.

THAI GREEN PRAWN CURRY [DF, GF] \$28

medium spiced thai green curry with prawns, served on rice with spring onions and red capsicum.

TEMPURA VEGE'S [V, VG*] \$26

Fresh seasonal vegetables in a tempura batter, with a soba noodle, red cabbage and pickled cucumber salad, soy dipping sauce and wasabi mayonaise.

TRADITIONAL BOUILLABAISSE [GF*] \$34

Classic French seafood stew with fresh fish, prawns, and mussels in a rich saffron tomato broth, served with toasted bread and rouille.

**DON'T MISS TODAY'S SPECIALS!
DISPLAYED AT THE COUNTER**

XTRA'S

**SAUCES \$2 :AIOLI, TARTARE,
SOUR CREAM**

GARLIC BUTTER \$4

MUSHROOM SAUCE \$4

SUMMER VEGES \$8

MESCLUN SIDE SALAD \$8

MASHED POTATO \$8

TAKEAWAY (PER ITEM) \$1



ROAST CHANGES WEEKLY
CHECK OUR SOCIALS

\$29

MEMBERS RECEIVE A
\$2 DISCOUNT