# **BOAR & MARLIN Restaurant**

# Entrées

### Garlic Bread \$7

A warm toasted baguette with garlic butter

### Seafood Chowder \$15

Traditional homemade chowder served with a garlic baguette

### **Loaded Wedges \$12**

With cheese, tomato salsa, sour cream and crispy bacon crumb

### Shrimp Cocktail \$14

Served on a bed of shredded lettuce with seafood sauce

### Salt & Pepper Squid \$15

Crispy fried served with a tasty aioli dressing on the side.

### Iki Mata – Marinated Raw Fish \$16

Fresh White fish traditional Polynesian style marinated in lemon & coconut milk with spring onion, cucumber and capsicum.

### **Deep Fried Camembert Cheese \$15**

Crumbed Camembert wedges, deep fried and served with warm plum sauce.

If you have any dietary requirements, please inform our staff – we will do all possible to accommodate you.



## Chicken Parmigiana \$25

Crumbed chicken schnitzel, topped with tangy tomato sauce and parmesan cheese, served with Mediterranean styled mixed herbed potato, kumara, pumpkin and onions. *Recommended wine – Wither hills Sauvignon Blanc. Glass \$9 Bottle \$45* 

#### Prawn and Chorizo Fettuccine \$27

Pan seared prawns, spicy chorizo and fettuccine enrobed in a Herb enriched tomato sauce finished with parmesan cheese *Recommended wine – Kopiko Bay Pinot Gris. Glass \$8 Bottle \$39* 

### **Spare Ribs Marinated** \$32

A double rack of spare ribs in our own Texas styled marinade Served with wedges and coleslaw.

Recommended wine – Angus the Bull. Glass \$10 Bottle \$52

# Prime Rib Eye \$32

200g scotch fillet, topped with a creamy mushroom sauce and served with a fluffy herbed potato mash and steamed broccoli or Mediterranean styled mixed herbed potato, kumara, pumpkin and onions.

\*Recommended wine - Roaring Meg Pinot Noir. Glass \$12 Bottle \$58

### Lamb Shank Osso Buco \$27

Lamb shank slow cooked in a rich Italian vegetable stew reduced to a smooth sauce and served with a fluffy herbed potato mash. *Recommended wine – Roaring Meg Pinot Noir. Glass \$12 Bottle \$58* 

# Opo's Catch of the Day \$25

Beer battered or pan fried (your choice) served with a fluffy herbed potato mash and steamed broccoli (Ask our staff what the fish is today).

Recommended wine – Wither hills Sauvignon Blanc. Glass \$9 Bottle \$45..or a handle of Panhead Supercharger Lager.

# Vegetarian Lasagne \$22

Our own vegetarian lasagne with a rich bolognaise sauce, mushrooms and spinach Mozzarella and Bechamel sauce. Vegetarian or not – if you like lasagne, you will love this.

Recommended wine – Kopiko Bay Merlot. Glass \$9 Bottle \$39

### **Mushroom Fettuccine \$22**

A trio of gourmet mushrooms in a white wine and tarragon sauce in a creamy sauce and finished with parmesan cheese.

### (Added bacon) \$5.00

Recommended wine – Angus the Bull. Glass \$10 Bottle \$52

### Bangers and Mash \$22

Gourmet sausages, onion gravy, creamy potato mash and steamed broccoli. *Recommended wine – Kopiko Bay Merlot. Glass \$9 Bottle \$39* 

## SIDE DISHES (extras) \$8

Chunky fries

Kumara fries

Steamed Broccoli

Creamy Mash Potato

Italian vegetables

Wedges

# Kids' Menu \$14.50

Small Hawaiian Pizza

Kids size pizza with Ham, pineapple, mozzarella, tomato sauce on a crisp pizza base.

# Cheeseburger and Fries

Classic cheeseburger with beef pattie topped with cheddar cheese and tomato sauce.

# Classic Fish and Chips (beer battered)

Classic fish and chips.

# Bangers and mash

Gourmet sausages, onion gravy, creamy potato mash.



All burgers come with fries

### **Texas Bacon & Cheese Burger** \$19

Beef pattie with grilled bacon and smokey cheese with hickory BBQ sauce, lettuce and fresh mayo.

### Opo Beef Burger \$19

Fresh beef pattie, grilled and accompanied with cheese, lettuce, tomato and caramalised onion.

### Deluxe Burger \$22

The Works!!!! Beef pattie, with bacon, smokey cheese, pineapple, egg, tomato, and caramalized onion.

### Royal Hawaiian Burger \$19

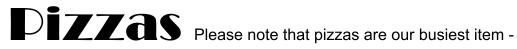
Grilled beef with ham, a slab of pineapple and the trimmings.

### Chicken Licken \$18

Grilled chicken burger with tomato chipotle sauce and lettuce.

### **Opo's Catch Fish Burger** \$18

Beer battered fish topped with tartare sauce, lettuce, gherkin and tomato.



Ask our staff if there will be a wait.

#### Margherita (V) \$19.50 (GF \$21)

The classic original pizza invented for Queen Magherita of Naples. Crisp pizza crust with cheese topped with tomato mozzarella, parmesan cheese sprinkled with fresh basil.

# Hawaiian \$24 (GF \$25)

Crisp pizza crust with cheese topped with Ham, Pineapple & mozzarella.

### Bombay Pizza \$24 (GF \$25)

Crisp pizza crust with cheese topped with marinated chicken, red onion, banana, mango chutney and cashew nuts.

# Meat Lovers \$24 (GF \$25)

Crisp pizza crust with cheese topped with Ham, Chorizo, Pepperoni, Mushroom, capsicum & Onion finished with mozzarella, hollandaise & BBQ sauce.



# Sticky date pudding \$14

Home-made Warm sticky date pudding served with caramel sauce, vanilla Ice cream and cream

### Classic Ice Cream Sundae \$12.50

Vanilla bean ice-cream, whipped cream, chopped nuts a choice of chocolate, butterscotch or berry topping and wafers

### **Eton Mess \$12**

Broken meringue, layered with berries and fresh whipped cream

### Warm chocolate Brownie \$14

A Warm gooey, chocolaty goodness served with whipped cream, ice-cream and chocolate sauce

### **Chocolate Mousse \$14**

Rich & creamy chocolate mousse topped with fresh whipped cream & chocolate shavings