

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.

Mains

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 Superchenger 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.

Burgers

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 caramelised onion.

Deluxe Burger \$22

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

Pizzas

Please note that pizzas are our busiest item -

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.

Desserts

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

