

# **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 Supercherger 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 patty 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 patty with grilled bacon and smokey cheese with hickory BBQ sauce, lettuce and fresh mayo.

### Opo Beef Burger \$19

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

### Deluxe Burger \$22

The Works !!!! Beef patty, 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.

# 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

