



BOATSHED

CAFÉ & BAR MENU

SHARING PLATES

- WARM OLIVES chilli, garlic, orange, fennel seeds, olive oil \$9
- THICK CUT CHIPS tomato sauce, garlic aioli \$10
- GARLIC FLATBREAD garlic, olive oil, oregano \$10
- DE BROODS TURKISH BREAD Creekside olive oil, dukkah \$10
- TROYS HAPUKU 'OTA IKA coconut, coriander, chilli, fried shallots, corn chips \$19
- SALT AND PEPPER CLAMS Cloudy Bay popcorn clams, Thousand Island dressing, lemon, Old Bay \$17
- CRANKY GOAT CURD tomatoes, basil, Creekside olive oil, garlic croutons \$18
- ICEBERG WEDGE ranch dressing, herbs, bacon bits, crispy shallots \$14
- GRILLED ASPARAGUS AND FENNEL SALAD roquette, almonds, lemon, tamari roasted nuts \$19
- TWICE COOKED LAMB RIBS, Sichuan pepper, lemon \$19

PLATTERS

- LOCAL CHEESE SELECTION seasonal accompaniments, crackers, bread \$35
- CHARCUTERIE SELECTION local and imported cured meats, breads and chutney \$45

STONE BAKED PIZZA

- MARGHERITA tomato, basil, ViaVio mozzarella \$25
- ITALIANO tomato, olives, capers, oregano, rocket, parmesan, Creekside olive oil \$26
- CHICKEN AND CRANBERRY smoked bacon, cranberry, brie, red onion \$29
- PUTTANESCA tomato, anchovy, capers, olives, oregano \$26
- CLOUDY BAY CLAM local diamond shell clams, white sauce, chilli flakes, parsley \$29
- PUNGA SPECIAL Premium Game venison salami, mushrooms, olives, red onion, peppers \$29

SWEETS

- CHOCOLATE FUDGE SUNDAE chewy brownie, fudge sauce, vanilla bean ice cream \$12
- SALTED PRETZEL SUNDAE vanilla bean icecream, salted caramel, pretzels \$12

Our menu is designed to share, food will arrive at the table as it's prepared



Punga Cove