



OCEAN VIEW
RESTAURANT HOKITIKA

DINNER MENU

Served from 5.30pm – 9pm (Can vary – Summer/Winter – Please ask)
Room Service available from 5.30pm – 8.30pm
Please phone 722 to make a reservation or place an order

ENTREE

SOUP DU JOUR (GF & DF options) \$12

A hearty soup made fresh and served with a dinner roll and side of butter

GARLIC BREAD \$9

Lightly toasted slices of fresh ciabatta bread with garlic and herb butter

SEAFOOD CHOWDER \$16

A classic creamy chowder, containing a medley of seafood, touched with lime and a bread roll

GREEN LIP NEW ZEALAND MUSSELS (GF & DF options) \$21.50

Your choice of either Thai chilli cream sauce or White wine and garlic broth.

WHITEBAIT (seasonally available) (GF & DF options) \$23

Locally caught whitebait patties served with a delicious house made salad

CRISPY CALAMARI (DF) \$18

Lightly dusted squid rings with chimichurri, a fresh and lightly spiced Argentinian herb sauce

CHILI-GARLIC PRAWNS (GF option) \$24

Chargrilled garlic prawns served in a spicy sauce

BBQ PORK RIBS (GF & DF options) \$24

Marinated melt-in-your mouth pork ribs braised in our house bbq sauce.

VENISON RISSOLES (GF) \$18

Ground NZ venison rissoles, chargrilled over open flame, served with a house-made hummus and tomato coulis

FALAFEL \$14

Spicy chickpea patties served with minted yorgurt, tahini whip, roasted vegetable relish

KUMARA-BLACK BEAN SLIDERS (GF & DF options) \$16

Three mini veggie burgers topped with guacamole, greens, roasted red peppers

GF- Gluten Free V- Vegetarian DF- Dairy Free
Dairy free option may be available for some menu items.
Food ingredients may contain traces of nuts

MAINS

FROM THE SEA

FISH OF THE DAY (GF & DF options) POA

We change our fish daily so please check with your server for todays special

WHITEBAIT (seasonally available) (GF option) \$39

Locally caught whitebait patties served with roasted gourmet potatoes in lemon butter, mint sauce and house salad

SALMON FILLET (GF & DF options) \$29

Pan seared NZ Salmon with gourmet potatoes, wilted local spinach, hollandaise sauce.

SEAFOOD FETTUCINE \$34

A medley of delicious seafood served with fresh fettucine, smothered in a creamy garlic and white wine sauce.

FROM THE LAND

STUFFED FIELD MUSHROOMS \$27

Lentil-nut stuffing topped with grilled haloumi cheese, marinated charred vegetables and roasted tomato coulis.

FLAMED GRILLED CHICKEN (GF & DF options) \$25

A horopito rubbed chicken, cooked over open flame and served with a side of delicious kumara fries.

BEEF RIBEYE (300g) (GF & DF options) \$35

A juicy piece of beef ribeye cooked to your liking, served with a side of thick potato fries, mushrooms and hand-battered onion rings.

SIRLOIN STEAK (250gm) (GF & DF options) \$25

A delicious kiwi classic, prime sirloin with a side of thick potato fries, mushrooms and hand-battered onion rings

SURF AND TURF (GF) \$36

Our 300g beef ribeye, covered in a creamy seafood sauce, served with roast potatoes

PORK AND PUHA \$24

NZ Pork stuffed with local watercress served alongside potatoes and fry bread. A nod to an old favorite

BRAISED LAMB SHANK (GF) \$34

Slow cooked overnight in a house-made braise served with creamy potato mash, smashed roasted garlic and rosemary jus

CHARRED LAMB (250gm) (GF & DF options) \$39

Flame grilled lamb chops with charred vegetables, fried potato and rosemary jus.

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SALADS

HOUSE SALAD \$10

Our own locally grown mesclun, olives, cucumber, onion, toasted seeds, herb vinaigrette.

BEET & BUCKWHEAT SALAD (contain nuts) \$14

Hearty and nutritious, comes with roasted beets, red onion, capsicum, pecans, buckwheat, sunflower and pumpkin seeds, maple vinaigrette

SPINACH SALAD (contains nuts / GF) \$16

Locally grown baby spinach, red onion, caramelized apples, walnuts, whitestone artesian farmhouse cheese, shallot vinaigrette (add bacon \$3)

SHARING PLATTERS

(Serves 3-4 people)

GOURMET ANTIPASTO PLATTER (GF& DF options) \$45

A fine selection of NZ cured meats, pickles, olives and dipping sauces. Served with toasted breads.

SURF AND TURF PLATTER (DF) \$47

Bbq pork ribs, venison meat balls, spicy chicken nibbles, crispy calamari, prawns, battered fish bites.

BLACK BEAN SLIDERS (GF & DF options) \$24

Five mini veggie burgers topped with guacamole, greens, roasted red peppers

SIDES TO ORDER

Kumara Fries (DF) \$6

Garlic Roast Potato (GF & DF options) \$5.50

Fries (DF) \$6

Small Garden Salad (GF & DF options) \$5.50

Garlic Mash Potatoes (GF) \$5.50

Seasonal steamed Vegetables (GF & DF options) \$6

Seasonal sauteed Greens (GF & DF options) \$7

Hand-battered Onion Rings \$8

Sticky Rice (GF & DF options) \$5

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DESSERTS

\$15

RED BERRY GATEAUX (GF & DF options)

Vanilla Mousse, Genoise sponge, topped with Raspberries, red currants, cranberries. Whipped cream and vanilla bean ice cream (Contains nuts)

PAVLOVA STACK (GF & DF options)

A classic Kiwi dessert with a twist, served layered, with fresh fruit, whipped cream and sorbet.

CARAMEL TOFFEE CHEESECAKE

Salted crumble base with a light and smooth caramel filling, served with whipped cream and vanilla bean ice cream

CLASSIC APPLE CRUMBLE

Classic favourite, with black currants, crunchy baked topping, vanilla ice cream

RAW CHEESECAKE (GF, V)

A cashew based raw cheesecake made using cacao, raspberries and coconut. Served with side of delicious sorbet.

LEMON MERINGUE TART

A traditional favourite with lemon cream and toasted meringue. Served with whipped cream and sorbet

PETITE FOURS

Bite-sized sweet treats, the perfect way to finish your meal.

CHOCOLATE FONDANT

A warm chocolate cake with a melted centre, served with premium vanilla bean ice cream.

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