



TAPAS

ALL \$19.00EA | 6 FOR \$99.00

Crispy Arancini

Caramelized leek, Roasted Garlic & Aged Parmesan, served with Chipotle Mayo – NA/(M Oven Baked)*

Salt & Pepper Calamari

With Lemon Aioli dipping sauce

House Smoked Salmon

With citrus salsa & Chili Mayo – NAG

Crispy Pork Belly Bites

Tossed in Hoisin & Sesame Reduction – NA / (G Oven Baked)*

Canterbury Seared Venison Loin

With Native Kumara Bites & Red Wine Jus – NA / (D/G*)*

Mackenzie Lamb Cutlet

Dusted in Chef's Secret Seasoning, topped with Minted salsa and Roasted Almond & Red Pepper Sauce

Cheesy Garlic Bread Loaf

Ciabatta Loaf loaded with Mozzarella Cheese & Garlic Butter – NAM



TAPAS

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High Country House Smoked Salmon Fish Cake with a twist

Fried Potato Rosti, Caper Cream Whip – NA / (D/G*)*

Roasted Pear & Blue Cheese Salad

*With Candied Walnuts, Garden Leaves, Citrus Vinaigrette, Pumpkin Seeds & Dehydrated Cranberry – NAM / G / (*D)*

Fried Potato Gnocchi

Caramelized onion, Roasted Garlic, Spinach tossed in Pesto & topped with shaved Parmesan – NA / (G extra \$5)
can be made available as a main for \$42.00*

Fried Chicken Nibbles

Fried Chicken Nibbles in a South East coating, with Chipotle dipping sauce – NA / (G/D* Oven Baked)*

Trio of Sliders

Pulled BBQ Beef, Crispy Pork Belly & Red Wine Braised Pulled Lamb

Forrest Mushroom Fettuccini

*Selection of Forrest Mushrooms, Caramelized Onion, Roasted Garlic & Spinach mixed in a Rich Cream Sauce drizzled with black Truffle Oil & shaved Parmesan
– NAM / (G*/D* extra \$5ea)
can be made available as a main for \$42.00*



MAINS

ALL \$49.00EA

250G Hand Picked Porter House

Roasted Potato Smash, Candied Baby Carrots & Red Wine Jus - NA/ (G/ D*)*

Twice Cooked Pork Belly Roast

Parmentier Potatoes, Garlic Green Beans, Apple Sauce & topped with Red Wine Jus - NA/ (G/ D*)*

House Smoked High Country Salmon Fillet

Asian inspired Citrus Slaw, with Pomegranate & Orange Vinaigrette, Mango Purée and Rice Wafer served cold - NA / (D/G*)*

can be served hot on request

BYO TACO PLATTER

FOR TWO

Served with 6, 6 inch Soft Shell Tortillas, Corn, Black Beans, Citrus Salsa, sliced Jalapeno, Aioli & Golden Crunchy Fries with your choice of protein

Protein Selection:

One Option for \$49 | Two Options for \$59

Vege Chilli Con Carne & Sour Cream - NA / (G* extra \$5)

Bluewater's Exclusive Red Wine Braised Pulled Lamb & Mango Relish - NA / (G* extra \$5)

Fried Calamari & Chipotle Dipping Sauce

BBQ Pulled Beef & BBQ Sauce - NA / (G* extra \$5)

*(*G is with oven baked fries or extra fillings & NAG Wraps)*



SOMETHING SWEET

ALL \$17.50EA

Warm Sticky Date Pudding

With Granny's Butterscotch Sauce & Vanilla Ice-Cream - NAM

Dark Chocolate Mud Cake

*Chocolate Frosting, Blood Orange Wafer, Vanilla Bean
Coconut Yoghurt, Berry Crumble - NAM / (D*/G*)*

Warm Apple & Cinnamon Crumble

Oaty Crumble Topping, Anglaise & Vanilla Ice-Cream - NAM

SOMETHING SMALL

\$9.50

Bluewater Ice-cream Sundae - \$9.50

*1 Scoop of Vanilla Ice Cream, Berry Compote & Chocolate
Sauce - NAM*