

# BLUE WATER GRILL

Available 6pm – 9pm

Our menu is made up of entrée sized dishes, designed in such a way to give you a more diverse range of flavours and ingredients, encouraging diners to share.

Two of these dishes would be the equivalent in size and price to a regular main course.

## Sharing Plates

Warm Breads olives & house dips	14
Yellow Fin Tuna Tataki, Pickled Shitake Mushrooms soy, sweet chili & ginger dressing, crispy shallots (df, gf*)	18
Garlic rubbed Turkish Bruschetta tomato, cashew pesto and smoked feta	15
Chilli Prawns, pickled Pawpaw watermelon & wasabi coulis (gf,df)	17
NZ Coastal Spring Lamb Rump spiced dhal, tomato & cumin salsa (df)	18
Tempura Scallops, Laksa Coconut Cream pickled cucumber, chili & carrot salad	18
Shrimp Arancini, Coconut Mayo toasted pine nuts, aged shaved parmesan	16
Green Lip Mussel Chowder garlic croutons (gf*)	14
Apple Braised Pork Belly Bites, Cola Glaze rukau puree, potato & apple mash (gf)	18
Spiced Calamari, Island Slaw sriracha mayonnaise (gf, df)	17
Blue Water Grill Ceviche 'Ika Mata' Style coconut foam, lime & avocado mousse (gf*)	18

v – vegetarian | gf – gluten free | df – dairy free  
\* - can be made to special dietary requirement

## Platters to share

<b>Anti Pasto Platter</b>	<b>32</b>
marinated olives, cheese, sundried tomatoes, sliced gherkins salami, pawpaw w/ curried yoghurt, warm breads and house dips	
<b>Blue Water Grill Tasting Platter</b>	<b>42</b>
panko crumbed chicken wings, thai chicken noodle rice paper rolls, coconut crumbed prawns, soy & ginger marinated lamb cutlets	
herb pilaf rice, dipping sauces	
warm chick pea, corn & pea salad, sesame sweet chili dressing	

## Sides

French Fries with herb aioli	8
Garden Salad with house dressing	7
Blackened Corn, red pepper butter	7
Creamed Potato Mash W/ truffle oil	8
Spicy Wedges, sour cream, sweet chili sauce	10
Garlic Bread	7
toasted Turkish bread with garlic & herb butter (gf*)	

## Dessert

Fresh Fruits Platter (gf, vg)	12
Iced Raspberry & Pineapple Parfait	14
raspberry mascarpone, tropical fruit salsa	
Dark Chocolate & Earl Grey Tea Marquise, Pineapple & Coconut Curd	14
chocolate crumb, cherry gel (gf*)	

**ALL MENU ITEMS AVAILABLE AS ROOM SERVICE DURING RESTAURANT HOURS 6pm – 9pm**  
**DELIVERY CHARGE - \$9**