

BREAKFAST

Available until 3pm daily

EGGS ON TOAST (add hashbrown \$3, add bacon \$6) 2 free range eggs / toast / butter (poached / fried / scrambled)	\$15
AVOCADO SMASH (add hashbrown \$3, add bacon \$6) GF chia seed muffin / avocado / tomato / crumbled feta / poached egg / olive oil	\$22
PAN CAKES pan cakes / berry compote / whipped cream / maple syrup	\$23
OMELETTE (gfo) (add hashbrown \$3) (add 2 x toast \$4) (add fries \$6) (add bacon \$6) 3 free range eggs / onion / mushrooms / tomato / cheese / spinach / cream / garden mix salad house vinaigrette	\$24
HASH EGGS BENEDICT (over GF hashbrowns) hashbrowns / poached eggs / creamed spinach / hollandaise AVOCADO \$25 / BACON \$27 / SALMON \$29	
SWEETCORN WAFFLES (gfo) sweetcorn waffles / tomato relish / bacon / poached egg	\$26
LAMBS FRY & BACON lambs fry / rustic mash / bacon / gravy / toast	\$27
SHAKSHUKA (saucy skillet with eggs) (vegetarian option available) mediterranean vegetables / pomodoro tomato sauce / chorizo / cheese / eggs / toast	\$28
MUSHROOM & BACON PAN creamy mushrooms / bacon / rustic mash / eggs / toast	\$29
FULL BREAKFAST bacon / sausage / tomato / hashbrown / mushrooms / eggs / toast	\$30

**EXTRAS CAN BE
ADDED TO ANY MEAL**

AS WE MAY NOT LIST ALL INGREDIENTS,
PLEASE ADVISE IF YOU HAVE ANY
SPECIAL DIETARY OR ALLERGY REQUIREMENTS

	REGULAR	LARGE
COFFEE		
ESPRESSO	\$4	\$4
LONG BLACK	\$4	\$4
AMERICANO	\$4	\$4
MACCHIATO	\$4	\$4
VIENNA	\$5	\$6
FLAT WHITE	\$5	\$6
CAPPUCCINO	\$5	\$6
LATTE	\$5	\$6
MOCHACCINO	\$5	\$6
HOT CHOCOLATE	\$5	\$6
FLUFFY	\$2	

TEA'S	\$4
English Breakfast / Earl Grey / Green / Lemon / Peppermint / Camomile	

EXTRAS	\$2
Extra Shot / Whipped Cream	

MILKS	\$1
Soy Milk / Oat Milk / Almond Milk / Coconut Milk	

SYRUPS	\$1
Chai / Caramel / Vanilla / Hazelnut / White Chocolate / Butterscotch	

FRUIT JUICE	\$6
Apple / Orange / Pineapple / Tomato / Cranberry	

ICED DRINKS (with whipped cream)	\$8
Chocolate / Coffee / Mocha	

MILKSHAKES (whipped cream optional)	\$8
Chocolate / Caramel / Vanilla / Strawberry / Mango / Banana	

SMOOTHIES (whipped cream optional)	\$8
Mango / Mixed Berry / Banana	

OTHER DRINKS	
ANTIPODES SPARKLING WATER 500ML	\$10
BUNDABERG GINGER BEER	\$6
BUNDABERG DIET GINGER BEER	\$6
BUNDABERG PASSIONFRUIT	\$6
BUNDABERG PEACH	\$6
RED BULL	\$7
LEMON ICE TEA	\$7
PEACH ICE TEA	\$7



The Boardwalk

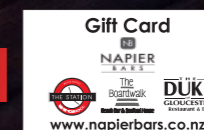
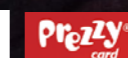
Beach Bar & Bistro

MENU

NB

NAPIER
BARS

VOUCHERS & GIFT CARDS ACCEPTED



www.napierbars.co.nz

A PLACE TO START

GARLIC BREAD (serves 1-2) (add cheese \$3) turkish loaf / garlic butter	\$14
BAKED PULL APART LOAF (serves 2-3) garlic butter / hummus / basil pesto / olive oil & balsamic	\$20
CREAMY SEAFOOD CHOWDER (entrée size) mussels / shrimps / fish / scallops	\$22
PRAWN COCKTAIL prawn cutlets / lettuce / tomato / lemon / seafood sauce	\$24

SHARE BOWLS

\$22 EACH (order any 4 for \$70)

- BEER BATTERED FISH BITES** / tartare
- KOREAN FRIED CHICKEN** / gochujang sauce
- STICKY PORK BELLY BITES** / maple apple glaze (gfo)
- CRUMBED CAMEMBERT BITES** / plum sauce
- CRISPY SQUID** / sweet thai chilli (gfo)
- CRUMBED PUMPKIN RAVIOLI** / marinara sauce
- POPCORN SHRIMP** / seafood sauce

SHARE SNACKS

BOWL OF FRIES (serves 1-2) fries / aioli	\$14
SEASONED WEDGES (serves 1-2) seasoned wedges / sweet thai chilli / sour cream / spring onions	\$18
CHEESE & BACON WEDGES (serves 1-2) seasoned wedges / bacon / cheese / sweet thai chilli / sour cream / spring onions	\$22
CHICKEN NACHOS (serves 1-2) corn chips / pulled chicken / salsa / cheese sauce / sour cream / fried shallots	\$24
CHEESE BOARD (serves 1-2) (gfo) aged cheddar / camembert / blue cheese / cold meats / crackers / relish	\$30
HOT SNACK PLATE (serves 1-2 \$25 / serves 3-4) crumbed prawns / salt & pepper squid / cheesy jalapeño poppers / bacon mac n cheese bites / mini spring rolls / crumbed fish bites / samosas / corn nuggets / fries / sauces	\$50
SEAFOOD PLATTER (serves 2-4) battered gurnard / steamed mussels / prawn cutlets / scallops / crispy squid / popcorn shrimp / fries / sauces	\$100

**ALL MEALS ARE SUBJECT TO
AVAILABILITY OF STOCK**

BREAD TRAPS

BEER BATTERED FISH BURGER (add egg \$3) (upgrade to gurnard \$6) new zealand whiptail / slaw / tartare / fries	\$26
CLASSIC CHEESE BURGER (add egg \$3) beef patty / double cheese / tomato / lettuce / tomato relish / mayo / fries	\$27
PULLED PORK CHEESE BURGER beef patty / double cheese / pulled pork / pickles / bbq / aioli / fries	\$28
FRIED CHICKEN BURGER crispy coated chicken / cheese / slaw / aioli / fries	\$28
ROAST PORK BELLY OPEN SANDWICH roast pork belly / fennel slaw / lettuce / apple sauce / fries	\$29
STEAK SANDWICH ciabatta / scotch fillet / lettuce / tomato / onion rings / cheese / mustard relish / fries	\$30

SALADS

THAI SQUID SALAD (gfo) crispy coated squid / lettuce / cucumber / tomato / onion / carrot / coriander / vermicelli / thai dressing	\$29
PORK BELLY SALAD (gfo) pork belly / lettuce / apple / slaw / fennel / maple apple dressing	\$29
COCONUT CHICKEN TOSSED SALAD (gfo) chicken / slaw / lettuce / cucumber / tomato / sesame / coriander / mint / coconut dressing	\$29
STEAK SALAD (add egg \$3) sliced steak / bacon / lettuce / tomato / croutons / battered onion rings / shaved parmesan / mustard relish / aioli	\$30

EXTRAS & SAUCES

EXTRAS CAN BE ADDED TO ANY MEAL

AIOLI	\$2	BASKET OF FRIES	\$6
GARLIC BUTTER	\$3	BOARDWALK SLAW	\$5
1 X FREE RANGE EGG	\$3	BOWL OF RUSTIC MASH	\$6
2 X FREE RANGE EGGS	\$5	SEASONAL VEGETABLES	\$6
6 X BATTERED ONION RINGS	\$6	CHEFS GARDEN SALAD	\$6
		house vinaigrette	

SAUCE BOATS

RED WINE BEEF JUS	\$3	BLUE CHEESE	\$6
CREAMY PEPPER	\$4	MUSHROOM	\$6

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BISTRO MEALS

PASTA OF THE DAY check with the team for today's selection	POA
ROASTED VEGETABLE STACK cauliflower / pumpkin / eggplant / red onion / red pepper hummus / toasted almonds / yoghurt	\$25
VEGE LASAGNE layers of seasonal vegetables / pomodoro tomato sauce / baby spinach / fresh pasta sheets / bechamel sauce / cheese	\$25
MUSSEL BOWL (gfo) green lipped mussels / curry sauce / dipping bread	\$26
CREAMY SEAFOOD CHOWDER (bistro meal size) mussels / shrimps / fish / scallops	\$27
BEER BATTERED FISH & CHIPS (upgrade to gurnard \$6) (add 2 eggs \$5) new zealand whiptail fillets / fries / slaw / tartare sauce / lemon	\$28
NASI GORENG (prawn or pork belly) malay fried rice / onion / peas / chilli / fried egg / fried shallots	\$28
SEAFOOD LASAGNE (add garden salad or vegetables \$6) scallops / prawns / mussels / fish / salmon / fresh lasagne sheets / béchamel sauce / cheese	\$30
BAKED CHICKEN BREAST chicken breast / bacon wrap / peppercorn sauce / garlic crushed potatoes / seasonal vegetables	\$33
BEEF CHEEK beef cheek / braised 6 hours in red wine & root vegetables / rustic mash / braising sauce	\$36
SEAFOOD HAUL new zealand whiptail / mussels / prawn cutlets / scallops / squid / fries / slaw / tartare sauce / lemon	\$38
CATCH OF THE DAY (GFO) today's catch pan seared / potato rosti / seasonal vegetables / creole sauce	\$42
CRUMBED SCALLOPS panko crumbed scallops / fries / garden mix salad / tartare sauce / lemon	\$45
SCOTCH FILLET STEAK (add egg \$3 or 2 for \$5) (upgrade to eye fillet for \$8) 250g scotch fillet / fries / garden salad house vinaigrette	\$42
EYE FILLET 200g eye fillet / peppercorn crust / fried rustic mash / creamed spinach / seasonal vegetables	\$45
CHEF'S KIWI WORKS (upgrade to eye fillet for \$8) 250g scotch fillet / bacon / battered onion rings / mushroom sauce / eggs / fries	\$50
SURF N TURF (upgrade to eye fillet for \$8) 250g scotch fillet / garlic prawns / mussels / squid / crushed garlic potatoes / seasonal vegetables	\$50