

Home baked bread - balsamic vinegar & olive oil | \$6.50

Our “world famous” tempura prawns with honey mustard & sweet chilli dipping sauces
1/2 dozen | \$18.50 or 1 dozen | \$29.00

Pilsner battered scallops
with garlic butter & tartar
1 /2 dozen \$19.50 / one dozen \$29.00

Fresh & only fresh 1/2 shell oysters | Market Price
- natural on ice with red wine vinegar/red onion
- Kilpatrick grilled with bacon, onion, Worcestershire
- Tempura battered, honey mustard mayo, sweet chilli sauce
Market Price /when available Fresh

Local, fresh steaming hot mussels 1/2kg | \$19.50 1kg | \$26.00
- Garlic , wine , cream , parsley, lemon
- Coconut , lime, sweet chilli , coriander
- chorizo, harissa spice, wine and butter
- in killer prawns legendary broth, cream, basil & rosemary

Entrees

Sashimi - the freshest fish we can find, check the blackboard for today's catch | \$19.50

Steaming hot seafood chowder Steaming hot seafood chowder-with a warm homemade toasted bread - it's creamy but chunky| \$18.50

Seared scallops with streaky bacon -smashed potato, & pea puree | \$19.50

Seared tuna loin - grilled avocado , Asian sesame cucumber salad, miso dressing \$19.50

Teriyaki chicken salad - broccoli, edamame beans, watercress, shredded cabbage \$18.50

Maple glazed pork belly - roast apple, caramelised onion, cherry tomato, baby spinach & a kp spice vinaigrette \$18.50

Warm balsamic nz lamb salad-green bean, baby rocket, roast pumpkin, red onion & feta cheese \$21.50

Salt & pepper calamari - rocket salad & aioli \$18.50

Our entrée are available as main size meals

Mains From The Grill

250gm Angus eye fillet | \$38.50 OR 550gm Scotch fillet on the bone | \$47.50
peppered & cooked how you like it with duck fat roasted baby potatoes , seasonal greens roasted beetroot, jus & your choice of...

- mushroom sauce
- blue cheese sauce
- garlic butter
- peppercorn sauce
- grain mustard sauce

The Caveman - one of the above steaks , eggs, chips , onion rings , mushroom sauce |

Beef & Reef - add to one of the above steaks 2 succulent prawns for an extra \$8.50

Big-ass Beef burger -a massive stack of salad, streaky bacon, beer battered onion ring, cheddar cheese, manuka bbq sauce, harissa aioli & lattice chips | \$24.50

Char grilled chicken breast - cheesy mash, buttered greens, pea puree, roast red pepper coulis | \$34.50

Slow cooked duck legs -fondant potato, green vegetables, roasted apples & cranberry sauce | \$37.00

Free farmed chargrilled pork cutlet-polenta chips, pickled red cabbage, green vegetables & grain mustard sauce \$31.50

From The Sea

Fish as fresh as we can get it!

Check the blackboard for today catch of the day | Market Price

Tempura fish & chips, salad, our own tartar, malt vinegar | Market Price

Killer Prawn the dish , the legend -

a large spicy bowl of basil infused prawns in a creamy tomato & rosemary broth with fresh bread for dunking | \$34.00 (Prawns can be peeled on request)

How do you eat Killer Prawn?

Feast your eyes on the giant bowl, gently undress the prawn from it's shell , lustily dip the firm , succulent flesh into the spicy sauce (although it will be just as great naked).Slowly ease the flesh into your mouth , passionately dip the freshest of bread into the sauce & enjoy. You'll need a bib for this one !

Tempura prawns 'n chips - salad , honey mustard mayo & sweet chilli | \$34.00

Garlic & white wine prawns...- with kumara rosti, salad, fried broccoli & cheese \$34.00

"Seafood Paella" — seafood selection of mussels , prawns , fresh fish , scallops , calamari, vegetables , chorizo & mushroom ,all with yellow rice| \$34.00 (Full selection of seafood subject to availability)

Chefs choice chilli/coconut curry prawns - jasmine rice , papadum, homemade tomato chutney and salad | \$34.00

At Killer Prawn we bake our own bread our food is fresh and as local

We will cater for your dietary requirements as much as possible – see your attendant/waiter for more details

as we can get. We really care about our food and service.

Please let us know at the time if you're happy or unhappy about

your experience. We appreciate you joining us. Cheers!

Dessert Anyone?

Chocolate Marquise

rich chocolate mousse on a mud cake base finished with ganache, chocolate flakes, mixed berries and whipped cream | \$14.00

Indulge yourself in a threesome...of ice cream

3 big scoops

- Vanilla bean ice cream

- Salted Caramel ice cream
- Chocolate Therapy ice cream
... & served with homemade chocolate sauce | \$14.00

Banoffee Cake !

Double Layer banana & chocolate chip sponge cake, caramel buttercream & caramelised banana served with vanilla anglaise | \$14.00

Warm apple and Sultana slice

with home made vanilla ice cream and caramelised rhubarb
(Please allow extra time for cooking) | \$14.00

Flourless orange and almond cake

with blueberry marmalade, citrus pudding, candied almond crumb | \$14.00

Home made Peach & Passion fruit cheesecake -

on a crushed biscuit base with raspberry coulis and whipped cream | \$14.00

The cheeseboard - a trio of cheeses (kapiti ramara, kikorangi blue and kanuka waxed havarti) , crackers, fruit & chutney \$28.00

Kapiti Ramara- Gently pungent, earthy aroma, golden centre that is soft and spongy. Goes well with Pinot Noir and Merlot

Kikorangi blue- soft,heavy,creamy and slightly firm,Mildy pungent and salty.Goes well with Sauvignon Blanc and Sweet Dessert Wine

Kanuka waxed Havarti-supple,flexible, smooth, Mild, savoury and tangy.Goes well with Chardonnay,Sauvignon Blanc,Light Pinot Noir