

the
LANDING
Restaurant & Bar

Entrée

Seafood Chowder

The Landing seafood chowder with toasted ciabatta

15.90

Prawn Salad

Marinated and tossed in coconut cream, coriander, tomato, cucumber
and red onion with kaffir lime and chilli

15.50

Lambs Fry and Bacon

With toasted German rye bread

15.90

Scallops

Grilled with bacon and Japanese tare dressing, spring onions

17.50

Tuna

Marinated yellow fin tuna, Japanese mayo, beetroot mirin salad

15.90

Thai Chicken Twist

Deep fried marinated chicken tossed with onions, tomato cucumber
and fresh herbs in a tangy sauce

15.50

Matarangi Pacific Oysters

Fresh in the half shell with chardonnay vinegar

\$13 ½ doz, \$26 /doz, \$9 3 only

Sides

Roasted beetroot and Feta

Green Beans in lemon oil and sea salt

Green Salad

Fries

Potato & Kumara Gratin

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Mains

Classic Fish & Chips

In a crispy batter, fries and garlic aioli

Gurnard 27.90 Snapper 32.00

Lasagne

Fresh pasta, slow cooked beef mince and creamy béchamel

Tomato ragout and rocket & parmesan salad

26.50

Snapper

Crispy skin snapper with walnut, mint & coriander dressing,
tahini tarator on creamy mash

33.90

Lamb Shank

Slow roasted and served on kikorangi blue cheese mash, red wine jus

27.50

Nasi Goreng

(Vegetarian option available)

Fried rice with prawn and chicken, topped with an egg
and served with a side of chicken skewers & prawns

23.90

Steak

Premium tenderloin with smoked bacon, mushroom, chilli & rosemary glaze
with potato and kumara dauphinoise, green beans

34.90

Seafood Medley

Fresh snapper, squid, prawns stir fried with lemongrass, coriander, coconut and chilli on rice

27.90