



DINNER

- ENTREES -

WOODFIRED PIZZA BREAD 13.5
parmesan or garlic with a trio of dips

SEAFOOD CHOWDER (SMALL BWL) 16.5
w/ scallops, mussels, clams, salmon, tarakihi. Served w/ ciabatta.

BRUSCHETTA 12.5
Toasted Ciabatta topped w/tomatoes, garlic and basil.

MUSHROOMS & BLUE CHEESE 16.5
w/ rocket and tomato bruschetta.

FRESHLY SHUCKED NZ OYSTERS
half doz 23.5 doz 42
Either: Fresh (Natural) or Tempura.

SALMON OR TUNA CRUDO (spicy) 20.5
Ginger, garlic, chilli, coriander, radish & spring onion dressing.

'GF' DISH CAN BE MADE
GLUTEN FREE - PLEASE
ASK YOUR WAITER

- SALAD -







CALAMARI & SCALLOP CAESAR SALAD GF 28.5
crisp cos, anchovies, bacon, garlic croutons, soft egg and parmesan with Caesar dressing.

CRISP FRIED CALAMARI GF 22
w/ apple radish salad – lemon tomato aioli.

CHICKEN & MANGO SALAD GF 23.5
chicken breast, grilled halloumi, avocado, potato crisps, aioli & vinaigrette dressing.

ROASTED PUMPKIN & KUMARA GF 22
w/ feta, sundried tomatoes, spinach, pine nuts and basil pesto, finished with aioli and mesclun.

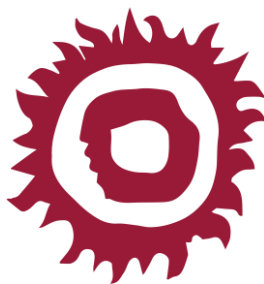
Manuka Café & Restaurant: World Famous in Devonport

-  Specialising in Mediterranean influenced cuisine.
-  NZ & Locally sourced fresh ingredients utilising the best of what we have to offer.
-  Proudly producing and creating our own in-house sauces and butter to complement our dishes.
-  Unique mix of NZ woods to fuel our Wood-fired Pizza Oven.



Owners: Peter & Susan Reeves

Executive Chef: Kevin Do



DINNER



- FISH -

FISH OF THE DAY GF 24.5

Grilled w/ mash potatoes & garden salad

NZ GREEN LIPPED MUSSELS 20.5

- in white wine with a Thai style sauce & toasted ciabatta.

Or

- w/ chilli, garlic, tomatoes, spring onions & fresh herbs.

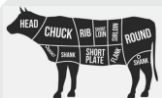
NZ BLUFF SALMON GF 28.5

grilled w/hand cut fries, spiced salt, rocket salad, hollandaise sauce.

SALMON RISOTTO 25.5

w/ asparagus, parsley & cherry tomatoes.

- MEAT -



SCOTCH FILLET STEAK GF 31.5

w/ asparagus, mash potato & mushroom sauce.

BRAISED LAMB SHANK GF single 29.5 double 36.5

roasted potatoes, carrots in a rich lamb jus.

EYE FILLET GF 42.5

w/ potato stack, mushroom & baby carrots, served w/ café de Paris butter and a beef jus.

- PLATTERS -



VEGETARIAN PLATTER for 2 60

roasted pumpkin and kumara, mushroom & blue cheese, vege fritters, garden salad, hand cut fries w/ spiced salt, toasted ciabatta and a trio of dips.

SEAFOOD PLATTER for 2 78

scampi, F.O.D., salmon, squid, oysters, mussels & potatoes.

MEAT PLATTER (spicy) for 2 GF 82

lamb skewers, slow cooked pork belly, scotch fillet, grilled chicken, hand cut fries w/ spiced salt, garden salad, toasted ciabatta and a trio of dips.

- PASTA -

FETTUCCINE CARBONARA 23.5

add Chicken 27.5

fresh fettuccine, ham, mushrooms bound in a creamy sauce topped with shaved parmesan.

SEAFOOD LINGUINE 25.5

sautéed medley of seafood & mussels tossed in a creamy napolitana sauce with shaved parmesan.

VEGETARIAN RAVIOLI (House-made) 23.5

stuffed with roast pumpkin & feta w/ a tomato pumpkin & pesto sauce, topped with mushroom and parmesan.

- SIDES -

GREEK SALAD 13

tomatoes, cucumber, feta cheese, olives, mesclun, oregano & vinaigrette.

SIDE SALAD 10

fresh mixed green salad.

VEGETABLES OF THE DAY 13

seasonal daily vegetables steamed and tossed.

FRIES, CURLY (SPIRAL) FRIES, KUMARA FRIES 9

w aioli.

HAND CUT FRIES 9

w spiced salt & aioli