

DINNER

- ENTREES -

PIZZA BREAD 12.5
parmesan or garlic with a trio of dips

SOUP OF THE DAY 14.5
please ask staff for availability.

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.

- RAW BAR -

FRESHLY SHUCKED NZ OYSTERS
half doz **23.5** doz **42**
three ways: Fresh – Kilpatrick - Tempura.

SALMON or TUNA CRUDO (spicy) GF 19.5
ginger, garlic, chilli, coriander, radish, spring onion.

NZ WHITEBAIT FRITTER GF P.O.A.
w/ rocket, parmesan cheese salad & lemon mayonnaise.

CHICKEN LIVER PARFAIT 18.5
Topped with spiced salt shredded pork and served with toasted crostini.

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

MANUKA ENTRÉE PLATE (for 2) 28.5
Olives, Sardines, Chicken Liver Parfait served with quince paste & toasted crostini

- SALAD -



CAESAR SALAD 20 add Chicken **24**
crisp cos, anchovies, bacon, garlic croutons, soft egg and parmesan with Caesar dressing.

CRISP FRIED CALAMARI GF 20.5
w/ apple radish salad – lemon tomato aioli.





LAMB LOIN SALAD GF 28.5
w/ roasted kumara, tomatoes, feta, mesclun & Moroccan dressing.

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.

CALAMARI & SCALLOPS CAESAR SALAD GF 28
served on cos lettuce, anchovies, parmesan cheese & egg.

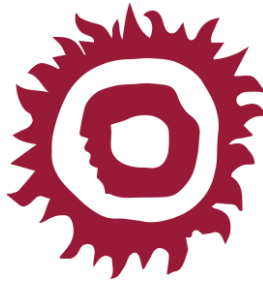
Manuka Café & Restaurant: World Famous in Devonport

-  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.

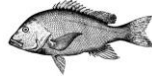


Owners: Peter & Susan Reeves

Executive Chef: Kevin Do



DINNER



- FISH -

FISH OF THE DAY GF 24.5

Grilled w/ mash potatoes & garden salad

MUSSELS 20.5

NZ green lipped mussels in white wine with a Thai style sauce, served with toasted Ciabatta

SALMON GF 28.5

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

SEARED TUNA GF 34.5

w/ asparagus, green peas puree, roasted pumpkin & kumara salad.

- MEAT -

PORK BELLY GF 35.5

slow cooked w/ scallops, cauliflower puree & apple salad, caramel sauce.

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 55

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 69

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

MEAT PLATTER (spicy) for 2 GF 72

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 -

SPAGHETTI BOLOGNESE 22.5

home style, slow cooked Bolognese w/ garlic, thyme & oregano.

FETTUCCINE CARBONARA 23.5

add Chicken 27.5

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

PENNE PISTACHIO CHICKEN & MUSHROOM 23.5

w/ seared garlic chicken, mushrooms & pistachio nuts in a creamy white wine & parmesan sauce.

SEAFOOD LINGUINE 25.5

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

VEGETARIAN RAVIOLI 23.5

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

SALMON RISOTTO GF 25.5

w/ asparagus, parsley & cherry tomatoes.

- SIDES -

GREEK SALAD 11.5

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

SIDE SALAD 9

fresh mixed green salad.

VEGETABLES OF THE DAY 11.5

seasonal daily vegetables steamed and tossed.

FRIES, CURLY (SPIRAL) FRIES, KUMARA FRIES 9

w/ aioli.

WEDGES 9

seasoned wedges with sour cream.

HAND CUT FRIES 9

w/ spiced salt & aioli

