

## DINNER

### - ENTREES -

**PIZZA BREAD 11.5**  
parmesan or garlic with a trio of dips

**SOUP OF THE DAY 14.5**  
please ask staff for availability.

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

### - RAW BAR -

**FRESHLY SHUCKED NZ OYSTERS**  
half doz **21.5** doz **38.5**  
three ways: Fresh – Kilpatrick - Tempura.

**SALMON or TUNA CRUDO (spicy) GF 18.5**  
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.

**PRAWNS 19.5**  
w/ chilli garlic sauce served with salad &  
toasted ciabatta.

**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 19.5**  
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 21**  
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.

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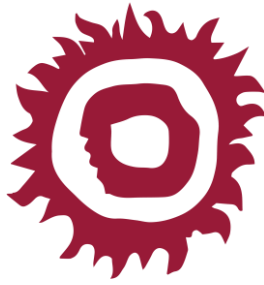
### Manuka Café & Restaurant: World Famous in Devonport

-  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.

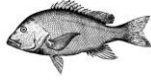


**Owners:** Peter & Susan Reeves

**Executive Chef:** Kevin Do



## DINNER



### - FISH -

#### FISH OF THE DAY GF 22.5

Grilled w mash potatoes & garden salad

#### NZ FLOUNDER GF 28.5

pan fried on mash potato, capers, parsley, lemon butter sauce.

#### MUSSELS 19.5

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 -

#### BANGERS & MASH 23.5

w/ a rich gravy & potato crisps

#### SCOTCH FILLET STEAK GF 31.5

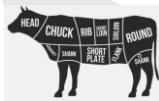
w/ asparagus, mash potato & mushroom sauce.

#### BRAISED LAMB SHANK GF single 28.5 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.



### - PASTA -

#### SPAGHETTI BOLOGNESE 20.5

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

#### FETTUCCINE CARBONARA 21.5

add Chicken 24.5

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

#### PENNE PISTACHIO CHICKEN & MUSHROOM 22.5

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

#### SEAFOOD LINGUINE 23.5

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

#### VEGETARIAN RAVIOLI 22.5

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

#### SALMON RISOTTO GF 23.5

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 9

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