



## DINNER

### - ENTREES -

**WOODFIRED PIZZA BREAD 16.5**  
parmesan or garlic with a trio of dips

**SEAFOOD CHOWDER (SMALL BWL) 20.5**  
w/ scallops, mussels, clams, salmon,  
tarakihi. Served w/ ciabatta.

**BRUSCHETTA 16.5**  
Toasted Ciabatta topped w/tomatoes,  
garlic and basil.

**MUSHROOMS & BLUE CHEESE 19.5**  
w/ rocket and tomato bruschetta.

**FRESHLY SHUCKED NZ OYSTERS**  
half doz **28.5** doz **51**  
Either: Fresh (Natural) or Tempura.

**'GF' DISH CAN HAVE  
GLUTEN FREE  
INGREDIENTS - PLEASE  
ASK YOUR WAITER**

2% Credit Card and Paywave  
charge applies.  
Public holiday surcharge may  
apply

### - SALAD -







**CAESAR SALAD 24.5** add Chicken **29.5**  
crisp cos, anchovies, bacon, garlic croutons, soft egg and  
parmesan with Caesar dressing

**CRISP FRIED CALAMARI GF 27**  
w/ apple radish salad - lemon tomato aioli.

**CHICKEN & MANGO SALAD GF 28.5**  
chicken breast, grilled halloumi, avocado, potato crisps, aioli &  
vinaigrette dressing.

**ROASTED PUMPKIN & KUMARA GF 26**  
w/ feta, sundried tomatoes, spinach, pine nuts and basil pesto,  
finished with aioli and mesclun.

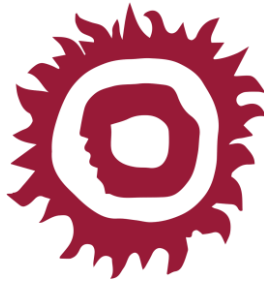
**Manuka Café & Restaurant:** World Famous in Devonport

-  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 30

Grilled w mash potatoes & garden salad.

#### NZ GREEN LIPPED MUSSELS 25

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

Or

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

#### NZ BLUFF SALMON GF 31.5

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

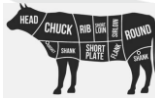
### - MEAT -

#### SCOTCH FILLET STEAK GF 41.5

w/ asparagus, mash potato & mushroom sauce.

#### BRAISED LAMB SHANK GF single 33.5 double 42.5

roasted potatoes, carrots in a rich lamb jus.



### - PASTA -

#### FETTUCCINE CARBONARA 30.5

add Chicken 35.5

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

#### SEAFOOD LINGUINE 30.5

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

#### SPAGHETTI BOLOGNESE 28.5

home style, slow cooked Bolognese with garlic, thyme & oregano.

### - SIDES -

#### SIDE SALAD 13

fresh mixed green salad.

#### VEGETABLES OF THE DAY 15.5

seasonal daily vegetables steamed and tossed.

#### FRIES, CURLY (SPIRAL) FRIES, KUMARA FRIES

10

w aioli.

#### HAND CUT FRIES 10

w spiced salt & aioli