

DINNER

- ENTREES -

WOODFIRED PIZZA BREAD 18
parmesan or garlic with a trio of dips

SEAFOOD CHOWDER (SMALL BWL) 21.5
w/ scallops, mussels, clams, salmon, tarakihi. Served w/ ciabatta.

BRUSCHETTA 17.5
Toasted Ciabatta topped w/tomatoes, garlic and basil.

MUSHROOMS & BLUE CHEESE 20.5
w/ rocket and tomato bruschetta.

FRESHLY SHUCKED NZ OYSTERS
half doz 32.5 doz 59
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 25.5 *add Chicken 31.5*
crisp cos, anchovies, bacon, garlic croutons, soft egg and parmesan with Caesar dressing

CRISP FRIED CALAMARI GF 29.5
w/ apple radish salad - lemon tomato aioli.

CHICKEN & MANGO SALAD GF 31
chicken breast, grilled halloumi, avocado, potato crisps, aioli & vinaigrette dressing.

ROASTED PUMPKIN & KUMARA GF 28.5
w/ feta, sundried tomatoes, spinach, pine nuts and basil pesto, finished with aioli and mesclun.

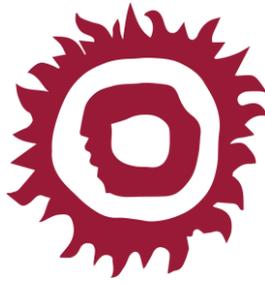
Manuka Café & Restaurant: World Famous in Devonport

-  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.

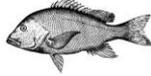


Owners: Peter & Susan Reeves

Executive Chef: Kevin Do



DINNER



- FISH -

FISH OF THE DAY GF 32

Grilled w mash potatoes & garden salad.

NZ GREEN LIPPED MUSSELS 26.5

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

Or

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

NZ BLUFF SALMON GF 33.5

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

- MEAT -

SCOTCH FILLET STEAK GF 45.5

w/ asparagus, mash potato & mushroom sauce.

BRAISED LAMB SHANK GF single 35.5 double 45

roasted potatoes, carrots in a rich lamb jus.

- PASTA -

FETTUCCINE CARBONARA 33.5

add Chicken 38.5

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

SEAFOOD LINGUINE 35

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

SPAGHETTI BOLOGNESE 31.5

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

- SIDES -

SIDE SALAD 15

fresh mixed green salad.

VEGETABLES OF THE DAY 17

seasonal daily vegetables steamed and tossed.

FRIES, CURLY (SPIRAL) FRIES, KUMARA FRIES

12

w aioli.

HAND CUT FRIES 12

w spiced salt & aioli

