

Tappas

All \$19.00ea | 6 for \$99.00

Crispy Arancini

Caramelized leek, Roasted Garlic & Aged Parmesan, served with Chipotle Mayo

Salt & Pepper Calamari

With Lemon Aioli dipping sauce

House Smoked Salmon

With citrus salsa & Chili Mayo

Crispy Pork Belly Bites

Tossed in Hoisin & Sesame Reduction

Canterbury Seared Venison Loin

With Native Sweet Potato Rosti & Port Wine Reduction

Mackenzie Lamb Spring Roll

Slow braised in our exclusive Peppers Tussock Gold Beer and pulled,
with Asian herbs, Veg & Minted Salsa

Cheesy Garlic Pizza Bread

12in Pizza Base loaded with Mozzarella Cheese & Garlic Aioli

*NA – No added / *G – Gluten / *D – Dairy / *M – Meat

Tappas

All \$19.00ea | 6 for \$99.00

Roasted Pear & Blue Cheese Salad

With Candied Walnuts, Garden Leaves, Citrus Vinaigrette,
Pumpkin Seeds & Dehydrated Cranberry – NAM / G / (*D)

Fried Potato Gnocchi

Caramelized onion, Roasted Garlic, Spinach tossed in Pesto
& topped with shaved Parmesan

Twice Cooked Crispy Chicken Nibbles

Fried Chicken Nibbles in a South East coating, with Chipotle dipping sauce

Trio of Sliders

Pulled Beef Cheek, Crispy Pork Belly & Pepper's Tussock Braised Pulled Lamb

Forrest Mushroom Fettuccini

Selection of Forrest Mushrooms, Caramelized Onion, Roasted Garlic & Spinach
mixed in a Rich Cream Sauce drizzled with black Truffle Oil & shaved Parmesan
(can be made available as a main)

Main

All \$49.00ea

Grilled Eye Fillet

Roasted Potato Smash, Seasonal Vegetables & Green Peppercorn Sauce

Twice Cooked Pork Shank

Truffle Scented Mash, Szigidiner Kraut, Spinach Spätzle

House Smoked High Country Salmon Fillet

Asian inspired Citrus Slaw, with Pomegranate & Orange Vinaigrette,
Mango Purée and Rice Wafer served cold
(can be served hot on request)

BYO Taco Platter

Served with 6, 6 inch Soft Shell Tortillas, Corn, Black Beans,
Southern Slaw, sliced Jalapeno, Aioli & Golden Crunchy Fries with your choice of protein

Protein Selection:

Vege Chilli Con Carne & Sour Cream

Bluewater's Exclusive Braised Tussock Pulled Lamb & Mango Relish

Fried Calamari & Lemon Aioli

BBQ Pulled Beef Cheek & Bourbon BBQ Sauce

Something sweet

All made in-house \$17.50

NAM

Warm Sticky Date Pudding

With Granny's butterscotch sauce & vanilla ice-cream

Belgian Chocolate Tart

With vanilla mascarpone & candied orange

Warm Apple & Cinnamon Crumble

Oaty crumble topping, anglase & vanilla ice-cream