

# The Fire Place

Whitianga | New Zealand

## Dinner

### Bread

|  |       |
|--|-------|
| Ciabatta dinner rolls with dukka, avocado oil & aged balsamic <b>D</b> | 7.00  |
| Woodfired garlic pizza bread <b>D</b>                                  | 8.00  |
| Woodfired pizza bread with cheese & caramelized onion                  | 10.00 |

### Entrée

|  |             |
|--|-------------|
| Oysters naturale with white balsamic jelly <b>D G</b>  | ½ doz 14.00 |
| Oysters naturale with white balsamic jelly <b>D G</b>  | 1 doz 28.00 |
| Tempura Oysters with pickled vegetables & dipping sauce                                      | ½ doz 16.00 |
| Tempura Oysters with pickled vegetables & dipping sauce                                      | 1 doz 32.00 |
| Soup of the Day  | 13.00       |
| Smoked mussel & clam chowder   | 14.00       |
| Wasabi pea crusted beef, radish & sprout salad, wasabi caviar, chilli oil <b>D</b>           | 16.00       |
| The Fire Place smoked chicken with a petit caesar salad                                      | 17.00       |
| Carpaccio of tuna & salmon with herb salad scallop ceviche and lemon oil infusion <b>D G</b> | 18.00       |
| Prawns & fennel bulb & wakami salad, with wasabi caviar mayonnaise <b>D G</b>                | 18.00       |
| Spiced squid with mung bean slaw, finished with red curry & tuna mayo <b>D G</b>             | 14.00       |

## Main

|   |       |
|---|-------|
| Ethnic curry dish   | 21.00 |
| Daily fresh fish creation   | 34.00 |
| Pork eye fillet wrapped in triple smoked bacon, served with parsnip & vanilla bean puree, apple & ginger marmalade, garnished with a sticky maple rib G | 30.00 |
| 300 day grain fed sirloin served with potato gratin French bean, feta & pancetta salad with a smoked capsicum mayonnaise G                              | 35.00 |
| Lamb rack with prawn mousse, coconut & lime sushi rice, sauté mixed greens & marinated tofu, chill plum jus G   | 32.00 |
| Spiced venison cutlet with gourmet potatoes, baby carrot, chorizo & sage jus G  | 35.00 |
| Whole baked flounder filled with semi-dried tomato, pepperoni & watercress served with salad nicoise & hollandaise G                                    | 28.00 |

## Pizza from the wood fired oven

|  |       |
|--|-------|
| <b>Hot Water Beach</b><br>ground beef, pancetta, Spanish onion, chilli mayo & plum sauce                 | 20.00 |
| <b>Cooks Beach</b><br>Cajun chicken, cashews, banana, mango chutney & yoghurt                            | 20.00 |
| <b>Opito Bay</b><br>smoked salmon, shrimp, smoked mussels, onion, caper & dill mayo & balsamic reduction | 20.00 |
| <b>Hahei</b><br>BBQ pork, pineapple, Spanish onion, coconut cream, coriander, jalapeno & plum sauce      | 20.00 |
| <b>Lonely Bay</b><br>Caramelised onion, olives, cherry tomatoes, pesto may & fresh basil                 | 20.00 |
| <b>Sailors Grave</b><br>pepperoni, mushrooms, sage, garlic, Tabasco & chilli mayo                        | 20.00 |
| <b>Buffalo Beach -</b><br>margarita tomato sauce, mozzarella & fresh basil                               | 15.00 |

## Side Orders

|   |      |
|---|------|
| Skinny fries with aioli <b>G D</b>                      | 5.00 |
| Round Beans & toasted almonds <b>G</b>                  | 7.00 |
| Rocket & parmesan salad with balsamic dressing <b>G</b> | 6.00 |
| Rosemary & sea salted gourmet potatoes <b>G</b>         |      |

## Dessert

|   |       |
|---|-------|
| Vanilla bean & smoked honeycomb panacotta with strawberry & rhubarb soup <b>G</b>                         |       |
| White chocolate & liquorice parfait with raspberry & candied orange compote, fennel seed praline <b>G</b> |       |
| Sticky date soufflé with butterscotch & bourbon sauce & espresso mascarpone                               | 14.00 |
| Chocolate trio, chocolate port sabayon, chocolate & caramel slice and chocolate port                      | 14.00 |
| Cheese conception   | 14.00 |
| Home made truffles with choice of coffee or tea   | 10.00 |

**G**    **gluten free**  
**D**    **dairy free**

Please note: menu and prices may change.