

Squid's Menu Summer 2018/19

Lunch

Squid's Seafood Chowder and Garlic Bread 18- Mussels, squid and fresh fish in our rich, famous chowder sauce

Sweet Fried Squid 18- Tender squid, coconut blossoms sugar crumb, salad, skinny fries, rice wine sweet chilli dip

Belgian Mussel Pot 24 gf - 1kg of Coromandel mussels steamed with cream, garlic and white wine served with skinny fries

Fish and Chips 19 gf- Today's catch of pan fried fish, skinny fries, salad and tartare sauce

Thai Style Fishcakes 17 gf- Fresh fish combined with red curry paste, soy and coriander served with fries, salad and sweet chilli aioli

Chilli Fried Fish Tacos 17/24- Two or Four soft flour tacos with fried fish, pickled red cabbage, gherkins, slaw and preserved lemon mayo

Mussels Kilpatrick 19 gf- Half-shell Coromandel mussels grilled with free range bacon, parsley and Worcestershire sauce

Entrees

Squid's Seafood Chowder and Garlic Bread 18- Mussels, squid and fresh fish in our rich, famous chowder sauce

Sweet Fried Squid 18- Tender squid, coconut blossoms sugar crumb, rice wine sweet chilli dip

Coromandel Pacific Oysters 17/32- Freshly shucked Te Kouna Bay oysters served as nature intended with a chunk of lemon

Chilli Fried Fish Tacos 17/24- Two or Four soft flour tacos with fried fish, pickled red cabbage, gherkins, slaw and preserved lemon mayo

Garlic Turkish bread 9- Four slices of grilled Turkish bread with plenty of garlic butter

Thai Style Fishcakes 17 gf- Fresh fish combined with red curry paste, soy and coriander served with sweet chilli aioli

Mussels Kilpatrick 18 gf- Half-shell Coromandel mussels grilled with free range bacon, parsley and Worcestershire sauce

Tongan 'Okaita' Salad 18 gf- Raw fish marinated in fresh lime juice, coconut milk and a little chilli with kumara crisps

Main Course

Crispy Skin Salmon 28 gf- Pan roasted Marlborough salmon fillet, summer vegetables, basil mayo and almond dukkah

Fish and Chips 27 gf- Today's catch of pan fried fish, twice cooked chunky chips, salad and tartare sauce

Belgian Mussel Pot 27 gf - 1kg of Coromandel mussels steamed with cream, garlic and white wine served with skinny fries

Angus Beef Scotch Steak 32 gf- Pan roasted East Cape Absolute Angus steak, twice cooked kumara chips, salad, battered onions and mushroom duxelle

Yellowfin Tuna 29 gf- Rare seared Tuna, chilled quinoa with olives and capers, roasted vegetables and Jose's Portuguese salsa

Fish and Confit 28 gf- Pan roasted fresh fish, braised vegetables and wild mushrooms, confit tomatoes, baby potatoes and garlic

Sesame Crusted Fish 28 gf- Fresh fish fillets coated in sesame seeds, pan fried, and served on an Asian inspired salad with pickled ginger, coriander, crispy rice noodles and a mild wasabi and soy dressing

Desserts

Baked Brie 12 Allow 15 mins to cook - Organic brie, Doris plum chutney, bacon and honey with griddled crostini

Coconut Panna Cotta 8- Chilled panna cotta, shaved dark chocolate, toasted coconut

Banana Spring Rolls 9- Deep fried and served with salted caramel sauce and vanilla ice cream

Berry Sorbet 7- Mixed berry sorbet, fruit compote and coulis