

BLACK ROCK

available 12pm to 9pm

LIGHT CHOICES

Ika Mata (gf)

cook islands' style raw fish, made to order with fresh
coconut cream, ginger, fresh herbs, local taro wafers 19.0 / 29.0

Pacific Salad (gf, v)

green pawpaw, glass noodles, mixed salad greens, garden vegetables,
toasted coconut, coconut chilli mint dressing 22.0
add prawns 30.0

Caesar Salad (*gf)

crisp bacon, croutons, egg, anchovies, lettuce, parmigiano regiano 25.0
with chicken 30.0

Omakase Sushi & Sashimi (*gf)

today's fresh selection with wasabi, pickled ginger, soy sauce 26.0

Smoked Fish Cakes

smoked local fish mixed with potato, lemon & herbs, served with lime aioli 26.0

Pate (*gf)

made with chicken liver & bacon, topped with sesame seeds,
with cracker selection, pawpaw & walnut chutney 25.0

Oriental Chicken Rolls

tender chicken with 5 spice seasoning in crisp spring rolls
with fresh coriander sauce 20.0

Goat Croquettes

crumbed pulled goat croquettes, pawpaw & mustard mayo 22.00

Chicken Gado-Gado (gf)

fresh peanut, chicken & vegetable salad, boiled egg, chilli & peanut dressing 25.0

All prices are in New Zealand dollars (\$)

(v) vegetarian, (gf) gluten free, (*v) vegetarian on request, (*gf) gluten free on request

BLACK ROCK

MAINS

Ruby Rare Ahi Katsu

crumbed tuna served with wasabi mayo, miso shot, soba noodles 37.0

Tandoori Spiced Chicken Wrap

quinoa tabouleh, guacamole mixed seasonal salad, coriander, with fries 24.0

Grilled Fish Burger

with lettuce, tomato, cucumber, gherkin & tartar sauce, with fries 25.0

Beef Burger

beef patty with lettuce, tomato, bacon, gherkin, cucumber, cheese, tomato relish, horseradish crème, with fries 25.0

OFF THE GRILL

all served with garden salad & choice of 1 side

Fish of the Day (*gf)

choice of grilled, crumbed or battered fillet 30.0

Chicken Breast (*gf)

choice of grilled or crumbed 30.0

Rib Eye Steak (gf)

served with garlic butter 40.0

SIDES 9.0

white rice (gf, v)

garlic roast potato (gf, v)

assorted local vegetables (gf, v)

french fries or island fries (gf, v)

maniota cake with pawpaw salsa (v)

garden salad with passionfruit dressing (gf, v)

All prices are in New Zealand dollars (\$)

(v) vegetarian, (gf) gluten free, (*v) vegetarian on request, (*gf) gluten free on request

BLACK ROCK

DESSERTS

Trio of Ice Creams & Sorbets (*gf)
with fresh fruits 15.0

Coconut Trio (gf)
pannacotta, crème brulee & ice cream 16.0

Brown Sugar Pavlova (gf)
passionfruit, mango & roasted coconut flakes 15.0

Mango Infused Chocolate Cake
served warm with belgium chocolate ganache,
mango & coconut ice cream, fruit coulis 16.0

Gourmet Cheese Plate (*gf)
assorted international cheeses with dried
fruit, fresh fruit preserve & crackers 34.0

All prices are in New Zealand dollars (\$)
(v) vegetarian, (gf) gluten free, (*v) vegetarian on request, (*gf) gluten free on request