

finz

SEAFOOD & GRILL
QUEENSTOWN

Oysters - ½ Dozen or Dozen
natural with lemon or tempura \$22 / \$44

Entrees	entree/main
Finz cob loaf with garlic butter, olive oil and balsamic vinegar	\$9
Salad of feta, orange, beans and peas	\$10
Seafood and Spanish chicken soup with smoked paprika and corn	\$14 / \$28
Steamed mussels with white wine, garlic, parsley and crème fraiche	\$15 / \$24
Salt and pepper squid with aioli and rocket	\$16
Crispy soft shell crab with chilli dipping sauce and sweet corn salad	\$18
Spaghetti with prawns, cockles, tomato and chilli	\$18 / \$25

Surf

Crispy battered Fish 'n' Chips with lemon and tartare sauce	\$22
Whole baked Sole with capers, parsley and nut brown butter served with roasted rosemary potatoes	\$28
Char grilled Salmon with sautéed green cabbage, peas, bacon lardons and lemon-herb crème fraiche	\$28
Turbot with alforno potatoes, braised fennel and citrus dressing	\$29
Monkfish wrapped in bacon with green beans, oven roasted tomatoes and salsa verde	\$29
Seafood Platter for two to share with mussels, prawns, cockles, soft shell crab, oysters, salt and pepper squid, whitefish and salmon	\$80

Turf

Southland pork chop with apple, smoked bacon and potatoes	\$29
½ kilo of braised beef ribs with red onion jus and roasted rosemary potatoes	\$29
400g rib eye on the bone with rosemary-garlic butter and chips	\$34
NZ rack of lamb served pink with crushed minted peas	\$38
Fillet Mignon for two to share with béarnaise sauce, shallots, mushrooms and chips *Please allow 30 minutes for medium rare	\$70

Sides

Garlic mash	\$8
Green salad	\$8
Chips	\$8
Rosemary potatoes	\$8
Seasonal vegetables	\$8