

FROM THE COLD BAR

Freshly shucked oysters | choose from
 Natural with Mignonette sauce |
 Jalapeno shooters | Kilpatrick | Beer Battered
 Clevedon | 20. 1/2 doz | 40.0 doz
 Parengarenga | 20. 1/2 doz | 40.0 doz
 Kono | 25. 1/2 doz | 50.00 doz
 Chicken liver pate | 14.
 Prawn cocktail, jalapeno guacamole | 17.

FOR SHARING

CHACUTERIE PLATTER | 48.
 Chicken liver pate, sliced prosciutto, Coppa di
 Parma, Manchego and ciabatta croutes
 SEAFOOD PLATTER | 64.
 Grilled prawns, panko squid, oyster shooters,
 fish goujons, fresh oysters and beetroot gravlax

SOUPS | SALADS

Creamy clam chowder, bacon bits and
 oversized parmesan sourdough croutes | 14.0
 Caprese salad, torn buffalo mozzarella, fresh
 tomato, fresh basil and ciabatta croutes | 24.
 Add prosciutto | 28.
 Caesar salad with streaky bacon, parmesan
 and anchovies | 18.
 Add grilled chicken | 28.
 Grilled Vegetable Salad, eggplant, capsicum,
 grilled tomatoes and zucchini with green
 goddess dressing and watercress | 20.
 Salad Nicoise, grilled tuna, green goddess
 dressing with panko crumbed egg | 26.
 Pomegranate roasted baby beetroot and
 carrots, corn, goats cheese and chipotle
 cream | 18.

HOT STARTERS

Zucchini Fritters with feta cream and dill salt | 14.
 Fish goujons, homemade tartare and vinegar
 salt | 16.
 Beef Short Ribs in a sticky Asian sauce | 18.
 Pork belly, mustard beer sauce and roasted
 apple sauerkraut slaw | 16.
 Grilled squid with white bean, grilled chorizo, sil-
 verbeet and maple chilli glaze | 18.
 NZ Scallops, spiced butternut, black bean salad
 and pumpkin coconut mousse | 16.
 Grilled Prawns with garlic butter and sourdough
 toast 5 | 22. | 10 | 44.
 Duck ragu on creamy polenta | 18.

BURGERS AND SANDWICHES | SERVED WITH JALAPENO SLAW AND AGRIA FRIES

VEGETARIAN BURGER | Broccoli and mushroom with beetroot mousse served in a lettuce cup | 19.5
 CHEESEBURGER | Swiss cheese, bacon, bread and butter pickles with Dijon mustard | 19.5
 PORK AND PRAWN BURGER | Chorizo pork patty, garlic prawns and Manchego on brioche bun | 19.5
 STEAK SANDWICH | blue cheese, onion jam with garlic aioli served on sourdough | 22.
 GRILLED CHICKEN SANDWICH | Bacon, lettuce, avocado, tomato with feta cream | 22.

FRESH SEAFOOD | CHANGES DAILY

Snapper | 32.
 Terakihi | 28.
 Salmon | 32.
 Tuna | 32.
 Hapuka | 32.

NZ PRIME STEER | FROM THE GRILL

Eye Fillet 150 gm | 27.
 Eye Fillet 200 gm | 33.
 Scotch 200 gm | 29.
 Sirloin 250 gm | 29.
 T-Bone 450 gm | 43.
 Rib Fillet 600 gm | 54.

SIDES

Agria fries | 8.
 Scalloped potatoes | 12.
 Onion rings, garlic aioli | 8.
 Grilled cauliflower on cauliflower puree | 10.
 Mac n cheese | 8.
 Roasted Brussels, bacon and parmesan | 10.
 Broccoli, stripped beans, lemon butter | 9.
 Jalapeno coleslaw | 8.
 Ice berg, capers, maple bacon and blue
 cheese | 10.

CONDIMENTS FOR FRESH SEAFOOD AND NZ PRIME STEER CUTS

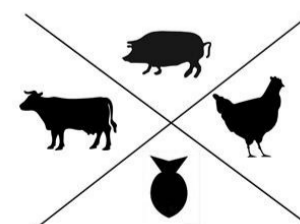
SAUCES | Béarnaise | Horseradish Cream | Pinot Jus | Homemade HP | Comeback sauce | Remoulade
 BUTTER | Café de Paris | Anchovy Butter | Blue Cheese Butter | Lemon Tarragon Butter

FRESH SEAFOOD | MAIN PLATES

Fish n Chips, Agria fries and jalapeno
 coleslaw | 21.
 Mussels in apple cider with grilled
 sourdough | 16.
 Tea smoked salmon, savoy cabbage,
 baby carrots with new potatoes | 36.
 Mixed Seafood Grill, white fish, mussels,
 prawns on arbio rice with a saffron wine
 sauce | 47.

FROM THE PASTURE | MAIN PLATES

Wakanui rump 350 gm, Café de Paris butter,
 greens and pancetta wrapped potatoes | 39.
 Mixed grill | Bourbon glazed sirloin, pork sausage,
 chorizo, and a lamb cutlet served with roasted vine
 tomato skewer, onion rings, béarnaise and
 horseradish sauce | 50.
 Lamb rump, wilted baby spinach, roasted vine
 tomatoes, grilled halloumi with a merlot jus served
 in a hot skillet | 36.
 Lamb rack, herb parmesan crusted, grilled
 eggplant, with rich tomato sauce | 38.
 Chicken breast, herb crust, spring vegetables in a
 wine broth with USA biscuits | 34.
 Pepper crusted Venison Denver leg, creamy mash,
 beetroot puree and stripped beans | 38.



P | 377-8828

Info@marvelgrill.co.nz | www.marvelgrill.co.nz

8:30 am till late | 7 Days