

STARTERS

OLIVES 9.5

Warmed, marinated Kalamata olives

BREADS 15

A selection of house baked breads with house dip, balsamic reduction and hapuku olive oil. (2 - 4 served)

GARLIC LOAF 11.5

Oven baked garlic, parmesan loaf with sweet chili sauce.

SOUP DU JOUR 13.5

Please see staff/ specials board
soup is served with a crusty baguette.

ROAST BEETROOT AND FETA SALAD 16 (SMALL) 26 (LARGE)

Roasted beetroot and marinated feta tossed with fresh salad greens, toasted seeds and dressed with herb vinaigrette.

SMOKED FISH CHOWDER 16 (SMALL) 22 (LARGE)

A veloute of smoked fish, fresh fish and Marlborough mussels, finished with double cream fennel, lemon and parsley - served with a crusty baguette.

GREEN - SHELLLED MARLBOROUGH MUSSELS 18 .5

Fresh mussels steamed in coriander, lime, ginger, coconut cream.

CALAMARI 18

Coated in chilli, Lemon zest and sea salt.
Pan Fried and served with a salad and citrus mayonnaise.

BRUSCHETTA 16

Portobello mushrooms, blue cheese and toasted cashew nuts,
rocket and parmesan.

CHICKEN PORT PATE 14.5

Served with house made thyme croutons and fresh garden herbs.

SEAFOOD

FRESH LOCAL FISH 32.5

We buy our fish direct from the fisherman and fillet the fish daily on site. (Please see staff/specials board.)

LOCAL CRAYFISH *PRICE SUBJECT TO MARKET VALUE

direct from fisherman daily.
Char grilled or oven baked local crayfish with mesclun salad
and lime horseradish butter.

PAUA 49.50

Pan seared whole abalone/paua, served with a
Riesling caper/lemon beurre blanc.

MEATS

LOCAL LAMB 38.5

(two cuts) Slow cooked lamb shank with French cutlets
All cuts are served with a minted pea puree and a cabernet jus.

AGED CANTERBURY RIB EYE 35

Char grilled rib eye, smoked mushrooms, belly bacon and cabernet jus.

12 Avoca Street | Kaikoura | 03 319 6666
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PORK BELLY 31.5

Confit of pork with a rum and blue borage honey glaze, apple puree and crackling.

STUFFED CHICKEN BREAST 29.5

Stuffed with bacon, spinach, served with a garlic rosemary white wine cream sauce.

ALL MAIN MEALS ARE SERVED WITH HOUSE ROASTED VEGETABLES

FRESH PASTA

FISH FETTUCCINE PASTA 29

Fresh local fish, calamari, chilli and garlic , lemon cream sauce.

OLIVE TAGLIATELLE PASTA 27.5

Olive, tomato and spinach with a parmesan concasse.

ALL FRESH PASTA IS MADE DAILY IN HOUSE AND ARE SERVED WITH PARMESAN CHEESE.

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SIDES

Potato bread / butter	5
Mesclun salad	6
Steamed seasonal vegetables	6
Roasted vegetables of the day	6
Balsamic reduction	3
Lemon aioli	3
Parmesan	3

DESSERTS

BRULEE with candied Brae burn apples 14

WHITE CHOCOLATE CHEESECAKE with mixed berry cinnamon compote. 14

AFFOGATO (double shot espresso poured over ice cream) 9.5

Add a shot of liqueur 15.5

HOUSE CRUMBLE with vanilla ice cream. 14

STICKY DATE AND APRICOT PUDDING with ice cream and caramel sauce. 14

CHOCOLATE FONDANT with crème de menthe ice cream. 14

DRIED FIG SALAMI with roasted walnuts in blue borage honey
and creamy blue cheese. 15

CHEESEBOARD 26

Local Kaikoura artisan cheese "the Harnett" accompanied by toasted croutons,
fresh bread, fresh fruit and seasonal fruit chutney. (2015 gold medal Award winner)

HOT BEVERAGES

COFFEES

Lyttelton Coffee Company Beans
Decaf available

Traditional Irish Coffee	16
Espresso	4
Long black	4
Flat white	4.5
Cappuccino / Latte	4.5
Mochaccino	4.5
Chai Latte	5
Hot Chocolate	5

TEA SELECTION

English Breakfast	5
Earl Grey	5
Lady Grey	5
Peppermint	5
Chamomile	5
Lemon & Ginger	5
Blackcurrant & Apple	5
Green Tea	5

Ask staff for 'other' herbal tea options