



South Sea Hotel
Stewart Island • NZ

2014/2015 Season

2016/17
Guide only
Menu change a change
Changes

stewart island seafood chowder world famous in new zealand, served with bread	whole \$16.00 half \$12.00
soup of the day always the freshest ingredients, served with bread	whole \$12.00 half \$10.00
big glory mussels locally farmed, beer battered, & served with chips & tartare sauce	\$18.50
stewart island blue cod the south sea hotel classic, beer-battered and served with chips & tartare sauce	\$24.50 extra piece \$4.00
big glory green-lipped mussels steamed in white wine, garlic & herbs & finished with cream, served with bread	\$23.50
grilled crayfish tail served with basmati rice and salad	medium \$30.00 large \$40.00
rare roast beef salad *v salad greens, roasted capsicum, red onions, feta and roast pumpkin. served with balsamic dressing.	\$23.50
300gm ribeye steak, eggs & chips local favourite cooked to your liking	\$30.00
bowl of chips with tomato sauce	\$7.00
potato wedges with cheese, sweet chilli & sour cream	\$14.50
focaccia melt filled with chef's choice and served with salad	\$16.50
baked blue cod with baby spinach, julienne vegetables, potatoes & lemon dill sauce	\$26.50
side dishes \$6 : salad, potatoes, chips, rice, vegetables, bread	

all dishes are subject to availability

please note that the south sea hotel restaurant cannot guarantee that any products on this menu are free from nuts or nut derivatives or that any fish products are free from bones

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oysters

oyster shot one raw oyster with lemon wedge		\$3.50
bloody mary oyster shot one raw oyster with tomato juice, vodka and tobasco sauce		\$ 7.50
natural oysters	3	\$13.00
	½ dozen	\$23.00
	dozen	\$40.00
beer-battered oysters served with chips	3	\$17.50
	½ dozen	\$28.00
	dozen	\$45.00
oyster mix six beer-battered and six natural oysters		\$45.00
side dishes chips, rice, salad, vegetables, crusty bread		\$6.00

dessert

cheesecake highball		\$12.00
brandy basket with fresh fruit & icecream		\$12.00
ice cream sundae	large	\$10.50
	small	\$ 7.00
pavlova with berries & cream		\$12.00