


BAYWATCH
RESTAURANT & BAR

OPEN 7 DAYS A WEEK
5PM - 8:30PM

We will do our best to accommodate dietary requirements on request.
Please note meals are prepared in a kitchen that handles gluten, eggs, meat, dairy and nuts.
Let us know when ordering if you have any serious food allergies.

ENTREES

CIABATTA GARLIC BREAD | 15

GF* VEG

Crunchy toasted ciabatta with confit garlic butter spread and balsamic glaze

COWBOY BEANS | 18

GF* VEG

served with sliced almonds and toasted focaccia

CAULI MANCHURIAN | 18

GF VEG

Beer battered cauliflower served with an asian Sichuan Manchurian sauce and crisp rice crackers

CHICKEN 65 | 18

GF NF

Fried chicken tenders served with caramelized onion sour cream sauce and side salad

LAMB KOFTA | 21

Spiced grilled lamb with tzatziki sauce and croutons

SCORED CALAMARI | 18

GF*

Salt & pepper fried calamari on Asian style rhubarb & ginger puree, mandarin segments, fresh rocket with pickled vegetable salad and honey, mustard & lime dressing

BLACK GARLIC SCALLOPS | 21

GF

served with passion fruit hollandaise

FISH NIRVANA | 21

deep fried fish cocktails served on a coconut based sauce with toasted focaccia and a lemon wedge

COCONUT MUSSELS | 38

GF* NF

Lemongrass, coconut steamed Aotearoa green lipped mussels served with toasted garlic ciabatta

MAINS

DAN DAN NOODLES | 19

VEG VE

Firm buckwheat noodles served with 5 spice sichuan sauce and garnished with blanched bok choy, lemon pepper fried tofu, green onions and peanuts

FETTUCINE PASTA

VEG

*Fresh pasta cooked with mushrooms, pesto & sprinkled with shaved parmesan and rocket
Grilled vegetables | 28
smoked chicken & bacon | 32*

BEER BATTERED FISH | 29

Crispy beer batter coated fish of the day served with Goma wakame mayo and lemon wedges

CHICKEN RED CURRY | 32

Served with steamed rice, pickled mango & asian salad

BBQ PORK RIBS | 32

Bourbon infused BBQ pork ribs served with beer battered fries & Asian coleslaw

T-BONE STEAK | 38

GF

T-Bone steak with beer battered fries, fried eggs (sunny side up), side salad and your choice of silverloin mushroom jus or port wine jus

LAMB SHANK | 38

sous vide lamb shank served with creamy mash potato, pea puree, glazed carrot, onion rings, grilled asparagus & mint jus

250G ROLLED SCOTCH | 38

GF NF

Premium scotch served with kumara and pumpkin gratin, seasonal steamed veggies and your choice of silverloin mushroom jus or port wine jus

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PIZZA

MARGHERITA | 21

GF VEG*

Cheese, fresh tomatoes, oregano

HAWAIIAN | 21

*GF**

Ham, cheese & pineapple

VEGGIE DELIGHT | 23

GF VEG*

*Baby spinach, mushroom, capsicum, crumbled almond, feta,
tomato, chipotle may, roasted pine nuts*

APRICOT CHICKEN | 22

*Apricot chicken, red pepper, mushroom, spinach and blue
cheese*

TAIPA BEACH SPECIAL | 26

*GF**

*Beef, lamb, bacon, spinach, chilli, onion, chipotle
aioli, chilli jam*

SMOKED SALMON | 28

*Smoked salmon with cream cheese, cherry tomatoes, red
onion, spinach, capers and a rhubarb swirl*

BURGERS & SIDES

VEGETARIAN BURGER | 25

VEG

*Fried homemade vegetarian patty, fresh lettuce, sliced tomato, cheese
and caramelised onion served with side of beer battered chips & aioli*

NZ BEEF BURGER | 26

*Grilled angus beef patty, fresh lettuce, sliced tomato, cheese and
caramelised onion on a brioche bun served with side of beer battered
chips & aioli*

SEASONAL GARDEN SALAD | 10

GF VEG N

with roasted pine nuts

BEER BATTERED FRIES | 12

seasoned with paprika sea salt and served with aioli

*GF = GLUTEN FREE DF = DAIRY FREE VEG = VEGETARIAN VE = VEGAN N = CONTAINS NUTS *ON REQUEST*

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KIDS

CHICKEN NUGGETS | 11

served with potato & gravy dipping sauce, fries & salad

BACON MAC'N'CHEESE | 13

NF

FISH & CHIPS | 14

with tomato sauce

CHEESEBURGER | 15

served with fries & aioli

DESSERT

TAIPA MESS | 15

*Deconstructed pavlova, mixed berry coulis, lemon curd
served with a scoop of ice cream*

CHOCOLATE LAVA CAKE | 15

*Chocolate mud cake served with whipped cream, berry coulis,
freeze dried berries and brandy snap served with a scoop of
vanilla ice cream*

APPLE CRUMBLE PIE | 18

*roasted almonds, whipped cream, apple syrup, dusted with
cinnamon and icing sugar served with vanilla ice-cream*

TAIPA BEACH DESSERT PIZZA | 21

*Pizza base with Nutella spread, brulee banana, toasted
marshmallows, mixed berries, hokey-pokey and chocolate
swirls*

18+ DESSERTS

CONE ON AFFOGATO | 18

*vanilla ice cream, espresso shot, Irish cream liqueur, and
waffle cone*

FLAMING BROWNIE | 18

*Cointreau infused brownie with ice cream, mascarpone,
Swiss chocolate ganache
and flaming Cointreau*