



THE HOOK RESTAURANT

ALLDAY MENU

Fries \$10 ① ⑥ ⑬

Garlic bread \$9 ① ⑬

Add cheese \$3 ① ⑦ ⑬

Seafood chowder \$25 ① ② ④ ⑦ ⑨ ⑬ ⑭

A selection of seafood poached in white wine cream

Fish and chips \$28 ① ④ ⑨ ⑩ ⑬

Beer battered fish with chips

Beef burger \$25 ① ③ ⑦ ⑪

Cheese, lettuce, tomato, onions and chips

Chicken burger \$25 ① ③ ⑦ ⑪

Cheese, lettuce, tomato and chips

Fish burger (can be V) \$28 ① ③ ④ ⑦ ⑨ ⑪

Lettuce, tomato, Tartar sauce and chips

Steak Sandwich \$27 ① ③ ⑦

Prime Sirloin sandwich with lettuce, sauté onion and chips

Beef Nachos (GF) \$27 ⑦ ⑨

Beef mince, corn chips, sour cream, guacamole and sweet chilli sauce

KIDS MENU

Fish and chips \$13 ① ③ ⑥ ⑦

Chicken tenders and chips \$13 ① ③ ⑥ ⑦

Mini hotdogs and chips \$13 ① ③ ⑥ ⑦

Cheeseburger and chips \$13 ① ③ ⑥ ⑦

Kid sundae \$5 ⑦

PLATTER

Crumbed Prawns, Salt and Pepper Squid, Calamari Rings, Fish Goujons, Spring Rolls, Curly Fries, Sweet Chilli Sauce and Tartar Sauce **\$25** ① ② ③ ④ ⑥ ⑦ ⑨ ⑬ ⑭

ALLERGENS: ① .CEREALS, ② .CRUSTACEANS, ③ .EGGS, ④ .FISH, ⑤ .PEANUTS, ⑥ .SOYA, ⑦ .MILK, ⑧ .NUTS, ⑨ .CELERY, ⑩ .MUSTARD, ⑪ .SESAME, ⑫ .SULFUR DIOXIDE, ⑬ .LUPINE, ⑭ .MOLLUSCA

Please contact the Chef if you have any specific requirements.





THE HOOK RESTAURANT

DINNER MENU SNAPPER

TO START

Shrimp cocktail (GF) \$15 ② ③

Shrimp in Mary Rose sauce on a bed of iceberg lettuce

Bacon Wrapped Scallops (GF) \$15 ⑭

Margarita glaze and tomato salsa

MAIN COURSES

Scotch fillet steak (GF) \$39 ⑦

Prime scotch beef fillet with mash potato, seasonal vegetables and garlic butter or mushroom sauce. Add three Prawns cutlets \$42 ②

Seafood linguini \$28 ① ② ③ ④ ⑦ ⑨ ⑬ ⑭

A selection of seafood, coriander and fresh chilli

Fish of the day (GF) \$32 ④ ⑦

Pan fried fish with mash, seasonal vegetable and white sauce

Warm chicken salad (GF, can be DF) \$28 ⑦ ⑩

Salad greens, marinated chicken, mushrooms and feta

DESSERTS

Dessert \$12

(Please, see dessert board)

Vanilla ice cream, whip cream and trio of coulisse

ALLERGENS: ① .CEREALS, ② .CRUSTACEANS, ③ .EGGS, ④ .FISH, ⑤ .PEANUTS, ⑥ .SOYA, ⑦ .MILK, ⑧ .NUTS, ⑨ .CELERY, ⑩ .MUSTARD, ⑪ .SESAME, ⑫ .SULFUR DIOXIDE, ⑬ .LUPINE, ⑭ .MOLLUSCA

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THE HOOK RESTAURANT

DINNER MENU HOKI

TO START

Shrimp cocktail (GF) \$15 ② ③

Shrimp in Mary Rose sauce on a bed of iceberg lettuce

Battered Scallops \$15 ① ⑨ ⑬ ⑭

Margarita glaze and tomato salsa

MAIN COURSES

Scotch fillet steak (GF) \$39 ⑦

Prime scotch beef fillet with mash potato, seasonal vegetables and garlic butter or mushroom sauce. Add three Prawns cutlets **\$42** ②

Pasta Alfredo \$28 ① ③ ⑦ ⑬

Fettuccine tossed with chicken, creamy sauce and Parmesan cheese

Fish of the day (GF) \$32 ④ ⑦

Pan fried fish with mash, seasonal vegetable and white sauce

Prawn Salad (DF, can be GF) \$27 ① ② ⑩ ⑪ ⑬

Salad greens, crispy noodles and mango salsa

DESSERTS

Dessert \$12

(Please, see dessert board)

Vanilla ice cream, whip cream and trio of coulisse

ALLERGENS: ① .CEREALS, ② .CRUSTACEANS, ③ .EGGS, ④ .FISH, ⑤ .PEANUTS, ⑥ .SOYA, ⑦ .MILK, ⑧ .NUTS, ⑨ .CELERY, ⑩ .MUSTARD, ⑪ .SESAME, ⑫ .SULFUR DIOXIDE, ⑬ .LUPINE, ⑭ .MOLLUSCA

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THE HOOK RESTAURANT

DINNER MENU TARAKIHI

TO START

Shrimp cocktail (GF) \$15 ② ③

Shrimp in Mary Rose sauce on a bed of iceberg lettuce

Crumbed prawn cutlets \$15 ① ② ⑨ ⑩ ⑬

Salad and sweet chilli sauce

MAIN COURSES

Scotch fillet steak (GF) \$39 ⑦

Prime scotch beef fillet with mash potato, seasonal vegetables and garlic butter or mushroom sauce. Add three Prawns cutlets \$42 ②

Mussels (GF) \$27 ⑭

Steamed in white wine with coconut cream

Fish of the day (GF) \$32 ④ ⑦

Pan fried fish with mash, seasonal vegetable and white sauce

Beef salad (DF, can be GF) \$27 ① ⑩ ⑪ ⑬

Salad greens, crispy noodles, Julienne carrots and chilli sauce

DESSERTS

Dessert \$12

(Please, see dessert board)

Vanilla ice cream, whip cream and trio of coulisse

ALLERGENS: ① .CEREALS, ② .CRUSTACEANS, ③ .EGGS, ④ .FISH, ⑤ .PEANUTS, ⑥ .SOYA, ⑦ .MILK, ⑧ .NUTS, ⑨ .CELERY, ⑩ .MUSTARD, ⑪ .SESAME, ⑫ .SULFUR DIOXIDE, ⑬ .LUPINE, ⑭ .MOLLUSCA

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THE HOOK RESTAURANT

DINNER MENU TREVALLY

TO START

Shrimp cocktail (GF) \$15 ② ③

Shrimp in Mary Rose sauce on a bed of iceberg lettuce

King prawns skewers (GF, DF) \$15 ② ⑩

With salad greens and sweet chilli

MAIN COURSES

Scotch fillet steak (GF) \$39 ⑦

Prime scotch beef fillet with mash potato, seasonal vegetables and garlic butter or mushroom sauce. Add three Prawns cutlets \$42 ②

Braised Lamb Shank (GF) \$30 ⑦ ⑨

Lamb shanks braised in red wine and vegetable, serve with mash potato

Fish of the day (GF) \$32 ④ ⑦

Pan fried fish with mash, seasonal vegetable and white sauce

Calamari salad (can be DF) \$27 ① ⑦ ⑩ ⑬ ⑭

Salad greens, black olives and feta

DESSERTS

Dessert \$12

(Please, see dessert board)

Vanilla ice cream, whip cream and trio of coulisse

ALLERGENS: ① .CEREALS, ② .CRUSTACEANS, ③ .EGGS, ④ .FISH, ⑤ .PEANUTS, ⑥ .SOYA, ⑦ .MILK, ⑧ .NUTS, ⑨ .CELERY, ⑩ .MUSTARD, ⑪ .SESAME, ⑫ .SULFUR DIOXIDE, ⑬ .LUPINE, ⑭ .MOLLUSCA

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THE HOOK RESTAURANT

DINNER MENU KOKOPU

TO START

Shrimp cocktail (GF) \$15 ② ③

Shrimp in Mary Rose sauce on a bed of iceberg lettuce

King prawns skewers (GF) \$15 ② ⑨ ⑩

With salad greens and sweet chilli

MAIN COURSES

Scotch fillet steak (GF) \$39 ⑦

Prime scotch beef fillet with mash potato, seasonal vegetables and garlic butter or mushroom sauce. Add three Prawns cutlets \$42 ②

Pork Loin Chops (GF) \$28 ⑦ ⑧ ⑨

Seasoned grilled pork chops served with mash and wholegrain mustard creamy sauce

Fish of the day (GF) \$32 ④ ⑦

Pan fried fish with mash, seasonal vegetable and white sauce

Bacon Wrapped Scallops (GF) \$27 ⑩ ⑭

With salad greens, Margarita glaze and tomato salsa

DESSERTS

Dessert \$12

(Please, see dessert board)

Vanilla ice cream, whip cream and trio of coulisse

ALLERGENS: ① .CEREALS, ② .CRUSTACEANS, ③ .EGGS, ④ .FISH, ⑤ .PEANUTS, ⑥ .SOYA, ⑦ .MILK, ⑧ .NUTS, ⑨ .CELERY, ⑩ .MUSTARD, ⑪ .SESAME, ⑫ .SULFUR DIOXIDE, ⑬ .LUPINE, ⑭ .MOLLUSCA

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