

FISH ‘N’ CHIP SHOP

We only use sustainably caught Hawke Bay Fish when possible

Beer Battered Fish & Chips

Served with salad and homemade tartare sauce

Pan Fried Crumbed Fish & Chips

Served with salad and homemade tartare sauce

Pan Seared Fish (gf)

Served with chips and salad with homemade tartare sauce

THE BUTCHERY

Juicy Pork Spare Ribs

Jack Daniels BBQ glaze, salad and chips

250g Premium Angus Scotch Steak (gf)

Salad and chips, your choice of mushroom or gravy

350g Porterhouse Steak (gf)

Salad and chips, your choice of mushroom or gravy

Extras pepper sauce **1.50** mushroom sauce **1.50** free range egg **2.00**

POULTRY FARM

Triple Joy Fried Chicken (g*)

Crispylicious, juicylicious Bostock’s organic chicken, fried to golden brown with choice of sriracha peri-peri or lemon butter sauce **Served with rice**

Chicken Fillet Parmigiana (g*)

Bostock’s organic chicken crumbed, topped with Beehive ham, homemade pomodoro, mozzarella cheese finished with Italian parsley, pesto and tomato salsa, served with chips and salad

Yangnyeom Tongdak (d)

A Korean spicy fried Bostock’s organic chicken, in a crunchy batter, spiced with red pepper paste called ‘Gochuyang’ **Served with rice**

PASTA

Creamy Pesto Mushroom (v)

Sautéed mushrooms, homemade pesto sauce with cream and garlic bread **Add** grilled chicken **6.00** pork belly **6.00** prawns **7.00**

Spaghetti Bolognese

Tasty minced beef with basil, oregano, parmesan cheese and homemade bolognese sauce with garlic bread

PAK ASIAN KITCHEN

Asian Greens (d, v, g)

Bok Choy, broccoli, green beans with sesame oil with homemade Asian gluten free sauce **No rice**

Crispy Pork Belly Kare Kare

Savoury crispy NZ pork belly with peanut sauce and seasonal vegetables with shrimp paste on the side **Served with rice**

Chicken Pork Adobo (g, d)

Philippine’s national dish, NZ pork belly & Bostock’s organic chicken marinated with soy vinegar sauce, garlic, bay leaf and peppercorns with crispy shallots and free range eggs **Served with rice**

SNACK BAR Can be ordered at the Bar

Melger’s Dumplings (d, mh)

Tasty steamed dumplings filled with fresh vegetables

NZ Pork with homemade XO sauce (4 pcs) **15.90**

Bostock’s Chicken with homemade black bean & XO sauce (4 pcs) **15.90**

Crunchy Wontons (d, mh)

Delightful **Spicy Angus Beef**, accompanied with a plum sauce **3.30 ea**

Garlic Ciabatta Bun

add cheese **2.00**

Hot Chips

served with tomato or curry sauce

Bacon & Cheese Wedges

with sweet chilli sauce & sour cream

Lechon Kawali (d, gf)

Filipino style, deliciously tender & juicy NZ pork belly, flavoured with fresh garlic and bay leaves. Traditionally served with lemon soy sauce and tomato salsa

Nachos Chilli Con Carne

Hands Down’s tortilla corn chips topped with Matangi minced beef in tomato crush, red beans, bake with mozzarella cheese, pico de gallo and sour cream

Extra sauce choice of tomato sauce **1.00**, sweet chilli **1.00** garlic aioli **1.00**, mayo **1.00**, peri peri **1.50**, curry sauce **1.50**, sour cream **1.50**, lemon butter **1.50**, gravy **1.50**

All 28.90



BURGER BAR

A choice of an artisan Ya Bon brioche bun or ciabatta bun.

***We cook our beef patties to a tender, easy side of medium. Not your thing? Let us know and we’ll keep grilling your burger until it’s well done.**

Classic

Angus Beef pattie, cheddar cheese, local pickled beetroot, lettuce, tomato & red onion with our horseradish mayo and mustard

Fried Chicken

Golden fried Bostock’s organic chicken, lettuce, tomato & caramelised onion, sriracha & peri peri dressing

C.B.A.

Grilled Bostock’s organic chicken, crispy bacon, avocado, lettuce, tomato & caramelised onion with our herb coriander & lime dressing

Beef & Bacon

Angus Beef pattie, crispy bacon, lettuce, tomato, red onion & our fresh roasted, garlic dressing with Preserve & Co tomato chilli jam

Panko Crumbed Fush

Fresh fish rolled in panko, lettuce, tomato & red onion. Wasabi honey mayo dressing and fresh lemon served on the side

Extras side of chips **5.00** free range egg **2.00** beef pattie **6.00**

BURGER IN A BOWL

Same price. Your favourite burger, no bun, extra lettuce.

VEGGOS

Crunchy Vegetarian Wontons x 4 (v)

With homemade chilli black bean sauce

Vietnamese Rice Paper Rolls x 4 (g, d, v, vv, mh)

A fresh and healthy starter, filled with mint, scallion, coriander, lettuce, carrots, mung beans, vermicelli noodles, wrapped in rice paper and accompanied by a dipping sauce

Squeaky in a Bowl (v)

Grilled Origin Earth Haloumi, beetroot and mushroom with Preserve & Co Brinjal Chutney, fresh mesclun salad and homemade herb dressing

Nachos Chilli con Veggie (v)

Hands Down’s tortilla corn chips, topped with chilli con mixed beans, cheese pimienta, pico de gallo and sour cream

Classic Ceasar Salad (v)

Fresh cos lettuce and croutons dressed with eggs, bacon, avocado and parmesan cheese **Add** grilled chicken **6.00** prawns **7.00**

Roasted Seasonal Root Vegetables (v)

with caramelised walnuts, feta cheese, avocado and homemade dressing **Add** grilled chicken **6.00** pork belly **6.00** prawns **7.00**

EXTRAS

Free Range Egg	3.00 each
Crispy Bacon	4.00
Cheddar Cheese	2.00
Avocado	4.00
Rice	4.00
Salad	6.00
Seasonal Veggies	7.00

PLEASE ORDER FOOD AT RECEPTION

STEPS TO GREAT FOOD

1

Relax with a drink and peruse the menu

2

Place your order at the reception, you will need your table number

3

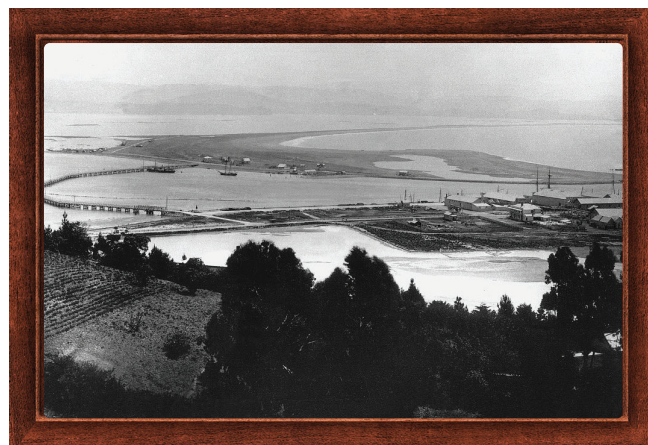
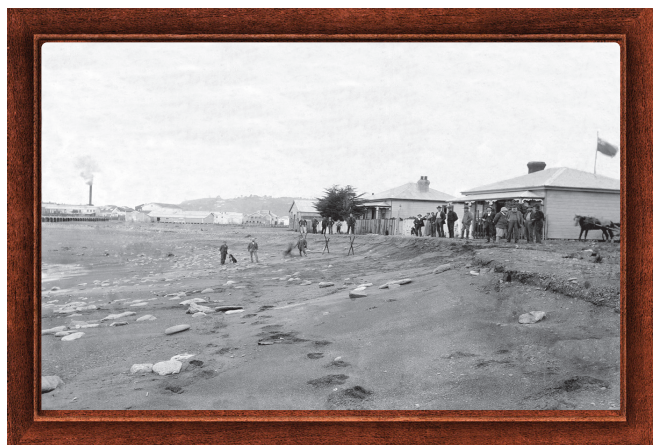
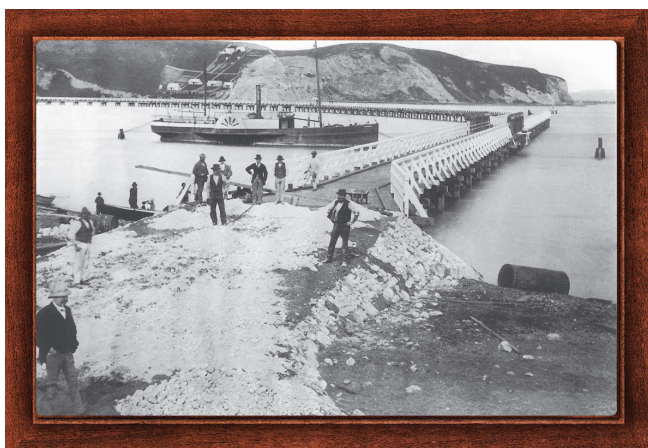
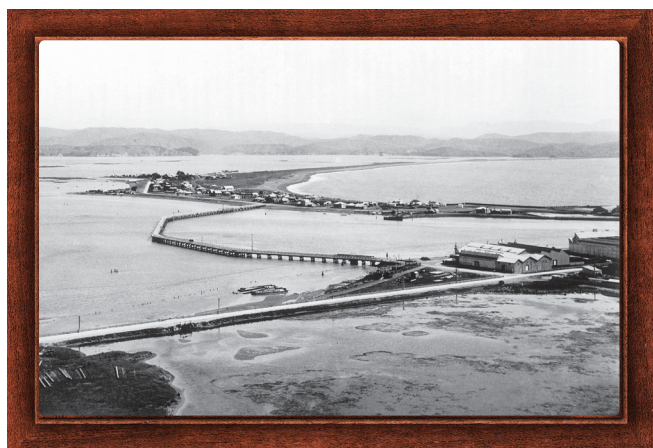
Continue relaxing, consider another drink, we will bring the food to your table when it is ready, freshly cooked & worth the wait

v - vegetarian | vv - vegan | d - dairy free | gf - gluten free | g* - gluten free upon request



PAK - Asian Kitchen @paknapier • Westshore Beach Inn @westshorebeachinn





The Westie Way

We, at the Westshore Beach Inn take pride sourcing local, sustainable food. FISH is locally caught by sustainable methods and supplied FRESH. PORK, LAMB and BEEF is 100% New Zealand and preservative free. Juicylicious New Zealand MATANGI ANGUS BEEF is 100% grass-fed with no hormone promotants and cold boned with a minimum of 21 day aging.

Bostock Brothers Organic CHICKEN and eggs used are FREE RANGE

The customer is not always right but must be satisfied, endless tweaking and fiddling!!
Fresh Food Not Fast Food, Sourced Locally

The Westshore Hotel has been a feature of Westshore Beach community life for approximately 170 years. It started out as McKains Villers Accommodation House off the Spit, where James McKain applied for a bush licence in 1851 to enable him to sell liquor at the House. The current Westshore Hotel can be traced back to this House, the licence application for which appeared in the New Munster Gazette on 22 August 1851.

In its time, the hotel has been named Ahuriri, The Ferry, Ferryman's, and latterly The Westshore Beach Inn. The reason for its current location can be traced back to a fire in the then named Ferry Hotel in 1924 at The Spit bridge – Now Marineland Motel!!



The owners of The Ferry Hotel had to endure a lengthy court battle to keep the licence and to have the Hotel rebuilt. Eventually, around 1925, the new hotel was built at the junction of Meeanee Quay and Embankment Road and named The Westshore Beach Inn.



Childrens Menu Available ● No Surcharge Or Deals On Public Holidays ● All Meals Available To Go
Westshore Beach Inn, 85 Meeanee Quay, Napier ● www.wbi.nz ● 06 835 9879

Our restaurant accommodates Corporate Events, Private Functions, Conventions, Sales & Training Conferences and other special occasions. We prefer 20% down payment of the total cost for the pre-order meals and confirmation of numbers of guests at least 5 days before the event. One payment transaction through EFTPOS or cash on the date of your function for the whole group is required

Bistro - seated 40 to 50 people / standing 60 to 70 people

PAK Asian Kitchen - seated 30 to 36 people / standing 50 to 70 people

