

Please order  
all food  
at kitchen

point  
bistro 37  
**MENU**

Open  
11am to 9pm  
7 days

**Sarnies**

- PULLED LAMB BAGUETTE**, tzatziki/hummus/  
grilled peppers and home-style chips **\$18**
- GRILLED STEAK SANDWICH**, caramelized onions  
Gruyere cheese/rocket and home-style chips **\$18**
- CHICKEN QUESADILLA**, spinach/tomato and  
lime salsa **\$16**

**SALADS**

- CAESAR SALAD**, cos lettuce/croutons/Parmesan  
bacon/poached egg and anchovies **\$16**  
ADD CHICKEN \$4
- LAMB LOIN SALAD**, spinach/red onion/feta cheese  
roasted kumara and mint pesto **\$18**
- HOT SMOKED SALMON SALAD**, oak leaf/capers  
apple/spicy cashew nuts and house vinaigrette **\$19**
- POLENTA AND PAPRIKA SQUID**, mixed salad/chili  
lime salsa and aioli **\$18 gf**
- ROASTED VEGETABLE SALAD**, goats cheese/walnuts  
and corn meal crisp **\$17 v**

**NORTHCOTE BURGERS**  
(available in lettuce bun **gf**)

- BEEF BURGER**, bacon/pickles/mustard/cheese and  
home-style chips **\$20**
- CHICKEN BURGER**, onion rings/aioli/avocado and  
home-style chips **\$21**
- FISH BURGER**, cos lettuce/pickled onions/tartare sauce  
and home-style chips **\$21**
- GARDEN BURGER**, falafel pattie/hummus/tomato relish  
and home-style chips **\$21 v**

**LUNCH BREAK**

MONDAY TO THURSDAY 11AM-3PM

ALL \$15

- BEEF BURGER**, cheese/bacon/salad and pickles
- BLT**, bacon/lettuce/tomato/ciabatta bun/fries
- SEAFOOD CHOWDER**, shrimps/white fish/mussels/garlic bread
- ROASTED VEGETABLE BRUSCHETTA**, goats cheese  
red onion/pesto(v)

**LIGHT BITES**

- HOME-STYLE CHIPS WITH AIOLI AND KETCHUP** **\$7**  
LOADED WITH GRAVY AND CHEESE **\$8.5**  
LOADED WITH BEEF CHILI **\$12**
- SEASONED WEDGES**, bacon and cheese sour cream  
and sweet chili **\$15**
- ASIAN BASKET**, wontons/spring rolls/samosas  
with sweet chilli **\$9 v**
- PRAWN TWISTERS**, aioli and lemon **\$14**
- TOASTED SANDWICH**, Ham/cheese and tomato with fries **\$7**
- GARLIC LOAF** served with house dips **\$10 v**
- FISH FINGER SANDWICH**, ketchup and fries **\$7**
- CHAR SUI PORK RIBLETS**, oriental bbq sauce **\$16 gf**
- SMOKED CHICKEN NIBBLES** with chipotle sauce **\$15 gf**

**Northcote Tavern**



**Platters**

- LAND PLATTER**, smokey wings/chorizo sausage  
lamb bites/pork riblets/potato wedges/garlic loaf and  
house dips **\$40**
- SEA PLATTER**, Prawn twister/half shell mussels  
polenta squid/hot smoked salmon/steamed baby  
scallops/garlic loaf and house dips **\$40**

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## BRUNCH

11AM-3PM

- FULL ENGLISH BREAKFAST**, bacon/eggs/mushrooms/pork sausage/black pudding/tomato/hash brown **\$20**
- EGGS BENEDICT**, with spinach and ham or salmon **\$18**
- CREAMY PESTO MUSHROOMS**, ciabatta/rocket and parmesan **\$18** 
- LIGHT BREAKFAST**, bacon eggs and toast **\$12**

### Point Bistro Pies

- STEAK AND GUINNESS PIE**, minted peas brown gravy and mashed potatoes **\$22**
- CHICKEN AND LEEK POTATO TOP PIE**, baby carrots with tarragon cream sauce **\$22**
- LAMB AND VEGETABLE SHORT CRUST PIE**, mint sauce and kumara mash **\$22**

## KIDS FOOD

All served with free ice cream

- MINI BEEF BURGERS**, chips and ketchup **\$12**
- FISH AND CHIPS**, mini salad and ketchup **\$12**
- TOAD IN THE HOLE**, gravy and mash **\$12**

### Pudding

- CHOCOLATE FUDGE CAKE**  
Hersheys chocolate sauce/vanilla ice cream **\$11**
- CITRUS TART**  
lemon sorbet/candied lemon **\$11**
- ICE CREAM SUNDAE**  
whipped cream/strawberry couli/chopped nuts **\$11** 

## FROM THE LAND

- CAJUN PORK STEAK JAMBALAYA**, okra/bell peppers chorizo and crispy kale crisps **\$26** 
- 250 GRM SCOTCH FILLET STEAK**, béarnaise sauce homestyle chips and watercress salad **\$28**   
ADD EGGS \$4 ADD ONION RINGS \$4
- CHIPOTLE BEEF SHORT RIBS**, crispy shallots/peanut slaw sticky chipotle sauce and home-style chips **\$26** 
- PORK AND FENNEL SAUSAGES**, Yorkshire pudding potato mash and onion gravy **\$24**
- PORTOBELLO MUSHROOM LASAGNE**, feta/spinach/tomato/caramelized onion and green salad **\$24** 

## FROM THE SEA

- BEER BATTERED MARKET FISH**, home-style chips/garden salad and tartar sauce **\$22**
- MUSSEL GRATIN WITH BACON**, shallots served with hot sour dough/garlic butter and gremolata **\$20**
- SEAFOOD LAKSA**, white fish/mussels/clams/crab/prawns crispy noodles/jolokia salsa and steamed rice **\$26**
- SEAFOOD SPECIAL OF THE DAY**, ask staff or see boards **(POA)**
- TIGER PRAWN AND SMOKED SALMON LINGUINE**, chili roasted garlic cream and baby spinach **\$26**

### Sides

Homestyle fries/buttered mash/green salad mushrooms/ onion rings/steamed vegetables  
**ALL \$5**

