



(SPLIT BILL ONLY UP TO 4 PEOPLE)

SMALL PLATES

From 11.45am to late

Kawakawa Oyster (GFO | DFO) 4 | 4.5

(subject to availability)

Fresh Oysters w Chilli sauce
Battered Oysters w Chipotle Mayo

Vietnamese Beef (DFO | GFO) 18

Grilled Beef | Vietnamese Salad | Chilli Oil |
Lemongrass Sauce | Coriander

Lamb Roti 22

3 Hour Slow Cooked Lamb Shoulder | Flaky
Roti | Dill Yogurt | Spiced Nut Crumb |
Garnish

Prawn & Fish Bites (DFO | GFO) 25

Grilled Prawns | Fish Cubes | Gochujhang Chilli
Butter | Crispy Kumara | Ciabatta

Fijian Style Ceviche (DFO | GFO) 20

Fresh Fish Cubes | Lime | Red Chilli |
Tomato | Coconut Milk | Coriander

Garlic Bread & Dip (DFO | GFO | VG) 14

Naan bread | Today's Dip

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to **SHARE**

Seafood Platter | 110 (2-3 share)

Crispy Calamari | Kawakawa Oyster (Subject To Availability) |
Smoked Salmon | Popping Prawn | Battered Fish | Seafood
Chowder | Fijian Ceviche | Capers | Pickles | Chilli Sauce |
Lemon Cheeks | Tartare Sauce | Garden Salad

Carnivore Platter | 140 (3-4 share)

Te Mana Lamb Rump (250gm) | Silver Fern Ribeye (350gm) |
Korean Pork Ribs (250gm) | New Zealand Eye Fillet (200gm) |
Buttermilk Fried Chicken (200gm) | Asian Cauliflower &
Broccoli | Slaw | Fries | Red Wine Jus | Herb Butter |
Mushroom Sauce

BAR SNACKS

Chicken Tacos (DFO | GFO) 8|PC

Buttermilk Fried Chicken | Corn & Bean | Avo
Salsa | Slaw | Chipotle

Popping Prawns (DFO) 20

Korean Style Fried Prawns | Wasabi Mayo

Cauliflower Popcorn (V | DFO | VG) 15

Crispy Cauliflower | Vegan Mayo

Marinated Olives (DFO | GFO | V | VG) 14

Garden Herbs | Olive Oil | Citrus Zest

Crispy Calamari (DFO | GFO) 19

Fried Calamari | Pickled Pineapple | Mix
Leaf Salad | Nori Flakes | Nuts | Pad Thai
Sauce | Lemon

Jalapeno Bites (VG) 15

Jalapeno | Mozzarella Cheese | Aioli

SALADS & BURGERS

Mango Chicken Salad (DFO | GFO) 27

Roasted Chicken Breast | Summer Mix Lettuce |
Parmesan | Cherry Tomato | Avo Salsa | Fried
Noodles | Cucumber | Radish | Mango Dressing

Watermelon Feta Salad 22

(DFO | GFO)

Watermelon Cubes | Feta Crumbled | Mint Leaves |
Mix Leaf Lettuce | Cucumber | Olive Oil | Balsamic
Glaze

Beef Burger (DFO | GFO) 28

Angus Beef Mince | French Brioche Bun |
Iceberg Lettuce | Tomato | Crispy Bacon |
Smoked Cheese | Caramelised Onions
|Homemade Pickles | Mayo | Fries

Add: Double Angus Patty | 11.00

Chicken Burger (DFO | GFO) 27

Buttermilk Fried Chicken | French Brioche Bun |
Lettuce | Tomato | Homemade Pickles | Cheese |
Chipotle Mayo | Fries

Vegan Burger (V | GFO) 26

Deep Fried Pumpkin & Lentil | Burger Bun |
Pickles | Relish | Crispy Lettuce | Tomato |
Avocado Salsa | Fries

*** ALLERGEN DISCLAIMER ***

NOT ALL INGREDIENTS ARE LISTED ON THE MENU, PLEASE LET OUR FRIENDLY STAFF KNOW IF YOU HAVE ANY ALLERGY OR SPECIAL DIETARY REQUIREMENTS.

WE DO ENSURE TO TAKE EXTRA CARE WHILE COOKING FOR DIETARY NEEDS BUT WE CANNOT GAURANTTEE 100% FOR CROSS CONTAMINATION OF NUTS, GLUTEN, DAIRY PRODUCTS DUE TO OPEN NATURE OF OUR KITCHEN.

GFO - Gluten free option | DFO - Dairy free option | V - Vegan | VG - Vegetarian

LARGE PLATES

From 11.45am to late



Contact us for Events , Birthday Parties, Weddings & Restaurant Bookings!



094026797 | 021 235 1251
admin@thebluedoorpaihia.co.nz

Market Fish (GFO | DFO) 42

Line caught fish | Duck Fat Potato | Shellfish | Broccoli | Cauliflower | Red Thai Curry | Garnish

Lamb Rump (GFO) 40

Southland Lamb | Butternut Squash Puree | Pickled Daikon & Courgette | Seasonal Vegetable | Jus

Rib eye on Bone (350gms) (GFO) 35

Eye Filet (200gms) 32

Chargrilled Steak | Red Wine Jus or Herb Butter or Mushroom Sauce

Add: Fries 8 | Asian Cauliflower & Broccoli 8

Grilled Chicken 35

Five Spiced Chicken Breast | Black Beans | Chargrilled Corn | Peperonata Sauce | Peanuts | Basil & Coriander | Garnish

Crispy Pork Belly & Vermicelli 35

Slow Cooked Pork Belly | Red Capsicum | Green Capsicum | Edamame | Red Chilli | Vermicelli Noodles | Peanut Sauce | Nuts | Coriander

Fish & Chips (GFO | DFO) 28

Catch Of The Day | Mix Leaf Salad | Lemon Cheek | Classic Tartare | Fries

Coconut Mussels Pot (GFO | DFO) 30

Green Lipped NZ Mussels | Kaffir Lime | Coriander | Lemon | Red Chilli | Coconut Cream | Garlic Ciabatta

Seafood Pasta 36

Combination of Seafood | Shellfish | Garlic Butter | Herbs | Chardonnay Reduction | Parmesan | Olive Oil

Pork Ribs (GFO | DFO) 35

Korean Style Pork Ribs | Mix Leaf Salad | Fries | Tomato Sauce | Mayonnaise

Seafood Chowder 30

Combination Of Seafood | Shellfish | Ciabatta | Herb Infused Oil

Vegan Pumpkin & Lentil 29

Roti (V | GFO | DFO | VG)

Fried Lentil & Pumpkin | Sweet Chilli | Mayo | Slaw | Coriander | Peanut | Grilled Roti

SIDES

Fries	8
Kumara Fries	10
Duck Fat Potato	10
Cauli & Broccoli	8
Mix Leaf Salad	10
Mushroom Sauce	8
Herb Butter	5
Red Wine Jus	8
Extra Sauce	2
Slaw	8

DESSERTS

Chocolate Bomb (GFO) 20

Whittaker's Dark Chocolate Cup | Chocolate Soil | Dried Cranberry | Roasted Almond | Black Collar Chocolate Vodka Sauce | Berry Sorbet

Toffee Banana Rolls 17

Spring Roll Banana | Toffee Rum Sauce | Kapiti Vanilla Ice Cream



PLEASE ADVISE

Our Friendly Staff For Any Dietary Requirements.
We Take Allergens Seriously

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