



SLIP INN

HAVELOCK MARINA, NZ



Premier Italian chef Alessandro Arnetoli has tailor-made every recipe on this menu to bring Cucina Fiorentina from his hometown to this beautiful town of Havelock. Bite into Alessandro's euro- Mediterranean creations featuring local Te Tau Ihu o Te Waka-a-Māui (Marlborough Sounds) ingredients and flavours.

Alessandro alongside his co-owner and wife, Susana, fell in love with Havelock.

This restaurant (as well as their other restaurant on the Main Road, The Mussel Pot) is their way of welcoming the world into their family. At Slip Inn, Susana and Alessandro invite you to tuck into a hot meal and a drink after a long day's travel, a hard day's work, or a "do-nothing" day.

Please relax, enjoy the view and let this small town and the wonderful Slip Inn staff charm you.

DINNER MENU

5pm to 8.00pm
Last Orders 7.15pm

www.slipinnhavelock.com





SLIP INN

HAVELOCK MARINA, NZ



*Every Single Dishes are made with Passion & Love,
Average serving time 30 minutes.*

Please be Patient, Relax and Enjoy the Atmosphere!



GLUTEN FREE

***PLEASE NOTE:** *We are Gluten Free Friendly, but not GF restaurant. We cannot ensure that cross contamination will never occur. There maybe gluten in the air & on work surface but we maintain reasonable procedures.*



www.slipinnhavelock.com

ENTREE

Caprese

\$22.00

Fresh mozzarella di Bufala mixed with locals tomatoes, sitting on toasted Home Made Bread with a Sprinkle of basil.

Arancini Balls

\$20.00

2 pieces of Crumbed and Fried Balls of Risotto, stuffed with Mushroom & Mozzarella Cheese. Topped with Tomatoes Dressing.

Grilled Crumbed Calamari

\$21.00

7 pieces of Squid prepared in-house. Grilled with Breadcrumbed. Oven Baked.

Grilled Crumbed Mussels

\$21.00

10 pieces of Half-Shell Havelock Green Lipped Mussels. Grilled with Breadcrumbs.



Seafood



Vege



Dairy Free

LARGE PLATE

Steamed Mussels



Recipes of The Mussel Pot Restaurant!

Havelock Green Lipped Mussel. 1kg in the shell, served in your own pot with one of the following broths:

- Cream, White Wine, Garlic & Herbs **\$30.00**
- Tomato, Chilli, Garlic & Oregano  **\$30.00**
- Natural with Wedges of Lemon  **\$29.00**

Served with 2 slices of Homemade Bread.

Extra \$3.00 for Gluten Free Bread instead.

Salmon Chowder



\$29.00

Homemade Creamy Chowder made with Home-Smoked Salmon.

Served with 2 slices of Homemade Bread.

Extra **\$3.00** for Gluten Free Bread instead.

Aged Ribeye Steak



\$40.00

300g Aged Ribeye Steak. With a Choice of the following Sauce:

- Mushroom
- Garlic & Butter

Served with Green Salad and Fries.

Lamb Shank



\$35.00

Slow Cooked Lamb Shank with Reduced vinegar Sauce. Served with Pumpkin Puree.



Gluten Free



Dairy Free



Meat



Seafood

CHEFS SIGNATURES



Filetto di Pesce All'Acqua Pazza



\$40.00

This dish, translates as “Fish in Crazy Water”!
Fish Fillets poached in a flavourful broth of Olive Oil, Garlic, Onion,
Cherry Tomatoes and Rosemary.



Salti in Bocca alla Romana



\$40.00

“Jump in the mouth”. One of the most traditional Roman dishes.
Pan-fried Veal cutlets that wrapped in Italian Prosciutto and Cheese,
flavoured with Fresh Sage, and then sauteed in White Wine.



Salmon - Toscana Style



\$40.00

Pan- Fried Salmon served w spinach & Sundried Tomato on creamy
sauce.



Special of the Day

Check with our staff what's is boiling in the pot.



Gluten Free



Dairy Free



Meat



Seafood

AUTHENTIC ITALIAN PASTA

Al Dente

Authentic Italian method to perfect a slight firmness to the bite.



Pasta alla Carbonara



\$32.00

A traditional Italian pasta at "Home". Spaghetti cooked with Guanciale, Eggs and Pecorino Cheese.

Tagliatelle al Salmone



\$32.00

Home Made Tagliatelle cooked in a delicious Creamy Sauce with Smoked Salmon, Leek and Asparagus.



Tagliatelle al Ragu di Cervo



\$32.00

Home Made Tagliatelle with Slow-Cooked Marinated Venison, Onion, Carrot, Celery, Tomatoes and Red Wine.

Tortelli Ricotta e Spinaci



\$31.00

Tortelli stuffed with Ricotta Cheese & Spinach. Finished with a Truffle Cream Sauce.

Gnocchi Gorgonzola e Noci



\$32.00

Home Made Gnocchi on Blue Cheese Sauce, Crunchy Walnuts with a Sprinkle of Parmesan Cheese.



Gluten Free Spaghetti is available. 15 mins wait time \$3.00 extra



Parmesan Cheese



Vege



Meat



Seafood

PIZZA

All Pizzas made with Authentic Italian Style Homemade Pizza Dough.

Margherita

\$25.00

Tomato, Mozzarella, Fresh Basil

Quattro Stagioni

\$28.00

Tomato, Mozzarella, Mushroom, Ham, Olive & Capsicum.

Meat Lovers

\$30.00

Tomato, Mozzarella, Salami, Pepperoni, Bacon, Ham, Sausage & B.B.Q. Sauce.

Hawaiian

\$28.00

Tomato, Mozzarella, Ham & Pineapple.



Four Cheese

\$28.00

Mozzarella, Gorgonzola, Tasty Cheese & Italian Cheese.

SIDE DISH with meal

Homemade Bread



\$6.00

Garlic Bread

\$9.00

Greek Green Salad

\$16.00

Seasonal Vegetables



\$15.00

KIDS Under 12

Tomato Meat Balls with Vegetables

\$20.00

Classic Tomato Sauce with Spaghetti

\$20.00



Seafood



Vege



Vegan