



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.

LUNCH MENU

12pm to 3pm

Last Orders 2.30pm

www.slipinnhavelock.com





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

Please be Patient, Relax and Enjoy the Atmosphere!



GLUTEN FREE

*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.*

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SEAFOOD



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.



Calamari



\$32.00

Squid prepared In-House, tossed in flour, deep fried and finished with Garlic, Olive Oil and Parsley. Served Seasonal Veggie.



Crudo



\$32.00

House cold smoked King Salmon Seasoned with Umami Home made sauce, Served with Salmon Pate`.

Fish of the Day

\$34.00

Pan- Fried Fresh Fish served with steam Vegetables.
Check with our staff the catch of the day.

Seafood Chowder



\$29.00

Homemade Creamy Chowder made with Scallop, Shrimp, Prawn, Mussels and Fish. Served with 2 slices of Homemade Bread.

Extra \$3.00 for Gluten Free Bread instead.

Salmon Chowder



\$29.00

Homemade Creamy Chowder made with House-Smoked Salmon.
Served with 2 slices of Homemade Bread.

Extra \$3.00 for Gluten Free Bread instead.



Gluten Free



Seafood



Dairy Free

AUTHENTIC ITALIAN PASTA

Al Dente

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



Gnocchi al Pesto



\$30.00

Home Made Potato Gnocchi coated with Pesto Genovese and Topped with a Sprinkle of Parmesan Cheese.

Tortelli Ricotta e Spinaci



\$31.00

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

Tagliatelle al Salmone



\$32.00

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



Tagliatelle Ragu di Cervo



\$32.00

Home Made Tagliatelle with Slow-Cooked Marinated Venison, Onion, Carrot, Celery, Tomato and Red Wine, Topped with a Sprinkle of Parmesan Cheese.

Spaghetti Aglio, Olio & Peperoncino



\$28.00

Confit Garlic with fresh Chilly and Parmesan, Creamy sauce.



Gluten Free Spaghetti is available.

15 mins wait time \$3.00 extra



Parmasen Cheese



Vege



Spicy



Seafood



Meat

PIZZA

All Pizzas made with Authentic Italian Style Homemade Pizza Dough.

Margherita



\$25.00

Tomato, Mozzarella, Fresh Basil

Quattro Stagioni

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

\$28.00

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.



Vege



Meat



SIDE DISH with meal

<i>Homemade Bread</i>	\$6.00
<i>Garlic Bread</i>	\$9.00
<i>Greek Green Salad</i>	\$16.00
<i>Seasonal Vegetables</i>	\$15.00

KIDS Under 12

<i>Tomato Meat balls with Vegetables</i>	\$20.00
<i>Classic Tomato Sauce with Spaghetti</i>	\$20.00

