



lunch
monday 16th may

All of the fish used at Martin Bosley's is wild caught by day boats using responsible long-line methods of catch.

Our fish is certified by *Friend of the Sea*, ensuring our commitment to sustainability and protection of our oceanic resources.

A handwritten signature in black ink, appearing to read 'Martin Bosley', is centered on the page. The signature is fluid and cursive, with a prominent loop at the end.

today's fish

Snapper, Whole Yellow Belly Flounder

them what have shells

Live Te Matuku Bay Oysters, Waiheke Island 22/44

Bluff Oysters 24/48

shucked to order : natural or battered

Cloudy Bay Diamond Shell Clams 14

Littleneck Clams 12

Greenshell Mussels 12

with montpellier or x.o sauce

Garlic Butter Mooloolaba Ocean King Prawns 20

small plates

Spaghetti with Prawns, Chili + Basil 15

Surf Clams with Sherry + Fennel 16

Salt + Pepper Squid Rings with Kimchi Mayo 16

In the Soup 16

oyster veloute : tomato consomme : jerusalem artichoke with smoked eel

Popcorn Clams 16

Salt Fish Croquette, Sauce Choron 16

Cauliflower Risotto with Duck Liver Butter 18

Prawn, Slow-cooked Oxtail, Smoked Potato, Salmon Caviar, White Heart Hazelnuts 24

Salad Niçoise: Tuna, Potatoes, Tomatoes, Anchovy, Olives, Fried Capers 30

Duck Liver Mousse, Jamon Iberico Crumbs, Roasted Rhubarb,
Porcini Meringue, Compressed Apple, Brown Butter Dressing 30

Poached Scampi, Tarragon Butter, Smoked Fish, Corn, Basil, Salmon Roe 30

something more

Oyster + Gypsy Bacon Pie 16

Cedar Planked Salmon 20

Tuatara Pilsner Battered Fish, Fries, Gherkin, Spanish Onion, Parsley Mayonnaise 30

Simply Grilled Crispy Skinned Fish, Buttered Spinach, Silken Potatoes 31

New-style Sashimi 33

Miso, Oyster, Crab, Ebi School Prawns, Octopus, Soba Noodles, Ginger Spray, Fish Three Ways

Trio of Tartars 33

Snapper, Mandarin Peel Puree, Freeze Dried Mandarin, Mandarin Oil

Salmon, Cauliflower, Capers, Lemon, Parsley

Tuna, Umeboshi Plum, Spanner Crab Chawan Mushi, Cucumber

Steakhouse Fish 43

Grilled Fish, Buttermilk Fried Onion Rings, Bearnaise Sauce, Spinach, Red Wine Sauce

Hot Pot 30

Slow Cooked Oxtail, Celeriac Mash, Reduced Juices, Buttered Brussels Sprouts

Kai Moana 86

A Mini 'Degustation' of Seafood Tasting Plates (for two)

to the side

Gratin:
pumpkin and celeriac

Potato Clouds

Skinny Girl Fries

Brussels Sprouts, Chestnuts, Bacon

Mixed Field Leaves with Palm Sugar Vinaigrette

8 sml 14 lge

to take

Martin Bosley's now has a range of epicurean goodies available for you to take home.
Available at the restaurant and at the City Market on Sundays.

Books

Martin Bosley Cooks 45 Martin Bosley 90

Palm Sugar Dressing 10
cult classic: the world's greatest salad dressing

Lemon Syrup 10
it's a cordial made from my lemons

Blood Orange Syrup 10
a seasonal delight

Vadouvan Spice 10
south-east Indian fragrant spice mix

Herb Salt 10
a fish's best friend

Bulldog Sauce 10
steak sauce for fish

Duck Confit 20
meltingly tender, crispy skin

Oxtail 15
sticky, slow cooked, red wine braise

Martin's Manual for Eating
leave us your email...