

Desserts

Tiramisu	19
made with mascarpone and cream cheese served with oreo crumb, hazelnut and caramel	
Whittakers Dark Chocolate Mousse	19
with raspberry gel, chocolate soil and raspberry sorbet	
Sticky Date Pudding	19
with condensed milk caramel, citrus gel, vanilla ice cream, ginger and dark chocolate crumb	
Affogato	16
with vanilla ice cream, espresso, chocolate powder	
Add Liqueur 6	

After Dinner Drinks

Espresso Martini	22
Kahlúa, Absolut vodka, Octane espresso shot	
Apple Crumble	22
Jamesons, Cointreau, Apple, Lemon, Cinnamon	
Mondillo ‘Nina’ Late Harvest Riesling	16 60
Taylors 10 Year Old Tawny Port	13.5

Coffee / Tea

Octane Coffee, Queenstown NZ	
Flat White Latte Cappuccino Mocha	6
Long Black Americano Macchiato Hot Chocolate	5.5
Short Black	5
Tea	all 5
English breakfast, earl grey, peppermint, chamomile, green, lemon & ginger	

A 2% surcharge will apply to all credit card transactions. Surcharges will not apply to any other payment types.

finz
SEAFOOD & GRILL
QUEENSTOWN

Outside

To Start

Finz Cob Loaf with garlic butter and olive oil (v)	14.5
Crispy Squid coated with paprika dust and served with paprika aioli, chili and spring onion	26
Fresh New Zealand Oysters served natural, beer battered or kilpatrick (dfo)	Market Price
Pork and Shrimp Gyoza with chili oil and soy sauce (dfo)	21
Tempura Soft Shell Crab with wasabi mayonnaise and pickled vegetables (dfo)	27.5
Seafood Chowder with smoked fish, mussels, clams and grilled bread	24
Steamed Mussel Dumplings with soy sauce (dfo)	21.5
Glazed Prawns glazed with soy caramel, served with slaw, sesame aioli & chives	28
Pan Seared Scallops served with burnt cauliflower puree, edamame beans, lumpfish caviar, seaweed & miso butter	33.5
Crispy Cauliflower served with cauliflower puree, coconut, peanut & sesame dressing, roasted peanuts and sesame seeds (v)	24
Daily Made Sushi Rolls	
Your choice of:	
Teriyaki chicken (dfo)	18.5
Salmon (dfo)	20.5
Tuna (dfo)	22.5
Vegetarian (dfo) (ve)	18.5
Sashimi Plate with scallops, tuna and salmon, served with pickled ginger, wasabi and soy sauce (dfo)	33.5
Market Fish Ceviche with mango puree, pickled red onion, kaffir infused coconut cream, chili oil (dfo)	33

Vegetarian

Cauliflower & Almond Falafel served with salad greens, chimichurri, beetroot hummus and toasted almonds (ve)	33.5
Grilled Halloumi Salad with portobello mushroom, baby spinach, dukkah, pickled vegetable and smoked eggplant cream (v)	35.5

From The Land

Our meat is New Zealand free range and grass-fed	
12-Hour Slow Roasted Beef Short Ribs served with BBQ sauce, bok choy and mash	48.5
Hand Picked Beef Striploin served with chimichurri, barley, caramelized onions, and jus	50.5
Add Prawns 12 Add Half Crayfish MP	
Hand Picked Eye Fillet served with chimichurri, barley, caramelized onions, and jus	54.5
Zaatar Rubbed Lamb Rump served with smoked eggplant cream and summer couscous salad with apricot, sultanas and pomegranate seeds	48.5

(dfo) Dairy free option (v) Vegetarian (ve) Vegan

From The Sea

Finz Famous Fish ‘n’ Chips crispy beer battered fish with chips, lemon and tartare sauce	
Your choice of:	
Silver Trumpeter	37.5
Southland Blue Cod	42.5
Green Lipped Mussels served with char-grilled bread	39
Your choice of sauce:	
Crème Fraiche cream, white wine, lemon and parsley sauce	
Tomato white wine, capers, lemon and parsley sauce (dfo)	
Green curry with coconut cream, lemongrass and ginger (dfo)	
Handmade Spaghetti with prawns, clams, baby octopus, white wine, chilli, butter, lemon and a parsley & caper crumb	43.5
Furikake Seared Tuna Loin with mango, edamame, corn & black rice salad, dressed with honey, maple & ginger dressing (dfo)	48.5
Whole Baked Southern Sole with a brown butter sauce, fried capers, seaweed powder, corn & grapefruit salsa	41
Crispy Skin Akaroa Salmon with tomato and coconut sauce, roasted peppers, mint yoghurt and pickled cucumber	48.5
Pan Seared White Fish served with crushed potatoes, sautéed kale, fish velouté, fried capers and spring onion oil	50.5

Market Specials

Seafood Platter for two to share - Salmon sushi, sashimi, mussel dumplings, oysters, garlic butter mussels, glazed prawns, pan fried squid, tempura soft shell crab, beer battered Southland blue cod and Thai curry with clams, prawns, and octopus	170
Half Crayfish with brown butter, corn & grapefruit salsa and fried capers (subject to availability)	Market Price

Side Dishes each 15

The following are designed to complete your meal, please choose one for yourself or a few for the table

Buttery Mash / Green Salad / Steak cut chips / Seasonal Vegetables / White Steamed Rice / Spinach Salad with roasted pear, walnuts and goat cheese

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