



# 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 one on the main road, The Mussel Pot) is their way of welcoming the world into their family. At the Slip Inn, Susana and Alessandro invite you to tuck into a hot meal and a drink after a long day's travel, 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 8.30pm - Last Order 8pm

[www.slipinnhavelock.com](http://www.slipinnhavelock.com)



# ENTREE

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- Grilled Crumbed Mussels**  **\$19.50**  
10 pieces of Half-Shell Havelock Green Lips Mussels. Grilled with Bread Crumb.
- Crumbed Salmon Bites**  **\$19.50**  
5 - 6 pieces of Crumbed Salmon Bites. Served with Guacamole & Teriyaki Sauce.
- Arancini Ball**  **\$19.50**  
2 pieces of Crumbed and Fried Balls of Risotto, stuffed with Mushroom & Mozzarella Cheese.
- Caprese Bread**  **\$19.50**  
2 Slices of Homemade Bread with Sliced Mozzarella Cheese and Fresh Tomato. Seasoned with Salt & Olive Oil.

# BURGER

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- Mushroom Swiss** **\$29.00**  
Homemade Angus Beef Patty Stuffed with Cheese, Fresh Tomato, Lettuce, and Creamy Mushroom Sauce on a Toasted Brioche Bun spread with Mayo & Tomato Sauce. Served with Fries.
- Chicken** **\$30.00**  
Pan Fried Chicken Patty, with Fresh Tomato, Lettuce and Avocado on a Toasted Brioche Bun spread with our Special Homemade Sauce. Served with Fries
- Vegetarian** **\$28.00**  
 Vegan Option is available. Replace to White Sliced Bun.  
Homemade Chickpea and Lentil Patty, with Cuacamole on a Toasted Brioche Bun spread with Sweet Chilli & Allio Sauce. Served with Fries.



Seafood



Vegetarian



Vegan

# HOMEMADE PASTA

- Gnudi alla Toscana**   **\$30.00**  
A Tuscan Pasta dish of "Naked Dumpling" made with Ricotta Cheese and Spinach. Served with Butter and Sage.
- Pici all'arrabiata**    **\$30.00**  
Think, hand-rolled Pici Pasta cook with Garlic, Tomato Sauce, Chilli Flake and Basil.
- Gnocchi ai Quattro Formaggi**   **\$30.00**  
Potato made Gnocchi cooked with Four Cheese Sauce.
- Tortelli Ricotta e Spinanci**   **\$31.00**  
Tortelli stuffing with Ricotta Cheese & Spinach. Finished with Truffle Cream Sauce.
- Pappardelle alla Contadina**   **\$31.00**  
Pappardelle cooked with Homemade Sausage, Mushroom, Peas, Garlic & Onion with Cream.
- Pappardelle al Salmone**  **\$31.00**  
Pappardelle cooked in delicious Creamy Sauce with Smoked Salmon, Leek and Asparagus.

# OTHER PASTA

## Choice of Spaghetti or Penne

*Gluten Free Penne is available. 15 mins wait time \$2.00 extra*

- Classic Tomato**   **\$26.00**  
Tomato Sauce with Basil.
- Cozze**   **\$28.00**  
Havelock Green Lips Mussel cooked with Cherry Tomato, Garlic and Chilli Flake.
- Alle Vongole**  **\$29.00**  
NZ Clams cooked with White Wine, Garlic and Parsley.
- Polpette**   **\$29.00**  
Homemade Beef Meat Ball cooked with Tomato Sauce, Garlic and Onion.

  
Parmasen Cheese

  
Vege

  
Spicy

  
Meat

  
Seafood

# LARGE PLATE

## **Lamb Shank** **\$38.50**

Slow Cooked Lamb Shank with Red Wine Sauce. Served with Pumpkin Puree.

## **Aged Ribeye Steak** **\$40.00**

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

- Mushroom
- Garlic & Butter

Served with Green Salad and Fries.

## **Pork Cheeks** **\$38.00**



Slow Cooked Pork Cheeks with our Homemade Sauce. Served with Grilled Potato Cake.

## **Pan Fried Salmon** **\$32.00**

Served with Spinach and Creamy Mushroom.

## **Steamed Mussels**

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

- Cream, White Wine, Garlic & Herbs **\$28.00**
- Tomato, Chilli, Garlic & Oregano  **\$28.00**
- Natural with Wedges of Lemon  **\$27.00**

Served with 2 slices of Homemade Bread.

## **Seafood Chowder** **\$29.00**

Homemade Creamy Chowder cooked with Scallop, Shrimp, Prawn, Mussel, Fish. Served with 2 slices of Homemade Bread.

## **Calamari** **\$29.00**

Squid prepared in-house, tossed in flour, deep fried and finished with Garlic, Olive Oil and Parsley. Served with Salad & Fries.

## **Fish & Chip** **\$30.00**

2 pieces of Freshly Battered Fish. Served with Salad.  
*Please check with our staff for Fish Of The Day.*

## **Smoked Salmon Salad** **\$28.00**

Salad Greens, Red Onion, Diced Fresh Tomato, Camembert and Cold Smoked Salmon with a Balsamic & Olive Oil Dressing.



Gluten Free



Dairy Free



Meat



Seafood