



# Killer Prawn Restaurant Bar

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At Killer Prawn we pride ourselves in creating a total dining atmosphere and experience. Please sit back, relax, enjoy and expect that good things do take a little time, but do let us know if you're in a hurry.

## Pre Entree

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Garlic and parsley mini sticks along with zataar grilled pita, accompanied by our own dips and spreads  
\$4.00pp

### Fresh oysters

Seasonal fresh oysters, served on a bed of ice with red wine vinegar and shallots  
Kilpatrick - with finely chopped onion, bacon and Worcestershire sauce  
Tempura - encased in a light tempura batter  
By the 1/2 dozen or dozen, when available and at market price

### Tempura prawns

With honey mustard mayonnaise and sweet Thai chilli sauce  
Served by the 1/2 dozen \$15.50 or dozen \$27.00

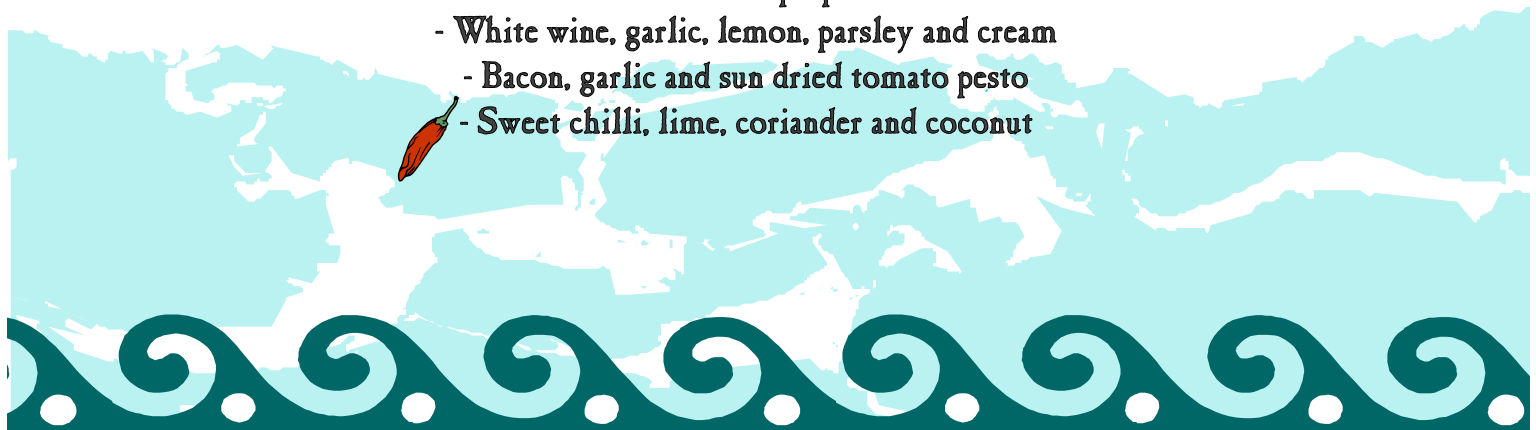
Crispy South Island calamari circles, fried and served with a sweet chilli, coriander mayonnaise and a chipotle, anchovy dip  
\$16.50

### New Zealand green lipped mussels

1 kg of fresh, hot, steamed mussels in a pot. Plump, tender and flavoursome.

You choose and we will prepare! All \$20.50

- White wine, garlic, lemon, parsley and cream
- Bacon, garlic and sun dried tomato pesto
- Sweet chilli, lime, coriander and coconut



# Entree

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Hot beef marinated in south East Asian spices and presented over crunchy greens, crispy noodles and crispy fried shallots with a coconut dressing  
\$18.50

**Seafood chowder**  
Straight from the briny, all the fruits of the sea, bound in a creamy chowder with melted string cheese  
\$18.50

**Sushi and sashimi** - slivers of our freshest fish, sushi and the best of Japanese accompaniments  
Small \$18.50 or Large \$32.00

**Tender baste-blackened Louisiana-style chicken salad**  
with olives, cherry tomatoes and a lemon, roasted garlic dressing  
\$16.50

**Quick fired scallops perched on double smoked speck, mozzarella arancini**  
covered with a roast bell pepper drizzle  
\$18.50

**Flaked and roasted salmon bound in a Waldorf salad and stacked**  
with kumara crisps  
\$17.00

**Sesame prawn cutlet salad with soba noodles, shredded fennel and avocados,**  
tossed in a tahini dressing  
\$18.00

**K.P. Caesar salad, our own ever popular garlic and anchovy dressing,**  
cos lettuce, shaved parmesan, boiled eggs, bacon and croutons  
\$16.50

Add 3 tempura prawns to your Caesar salad \$7.50  
or add smoked chicken \$7.00



## Mains—Prawns

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Garlic pan flamed prawns in a lemon and parsley cream amongst double smoked speck and mozzarella arancini with a fennel, almond and orange salad

\$32.50



Prawn cutlets wok fried with glass noodles in a sour lime/chilli sauce with tempura shitake mushrooms and sweet bell pepper marmalade

\$32.50

Creole spiced prawns over a tomato rice pilaf with cheese stuffed courgettes, chipotle and anchovy mayonnaise

\$32.50



“Killer Prawn”, the dish that made us famous! Prawns in a herby, spicy, tomato and rosemary broth, served with oodles of chunky bread for dipping and a bib...you'll need it!

\$32.50

Prawns, blanketed in a light, crispy tempura batter, chips, fresh garden salad and dips

\$32.50

## Mains—pastas, noodles and fajitas

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Seafood marinara - an abundance of assorted seafood, garlic roasted then tossed through linguini and chunky roast tomato crowned with char grilled lemon and parsley pesto

\$29.50



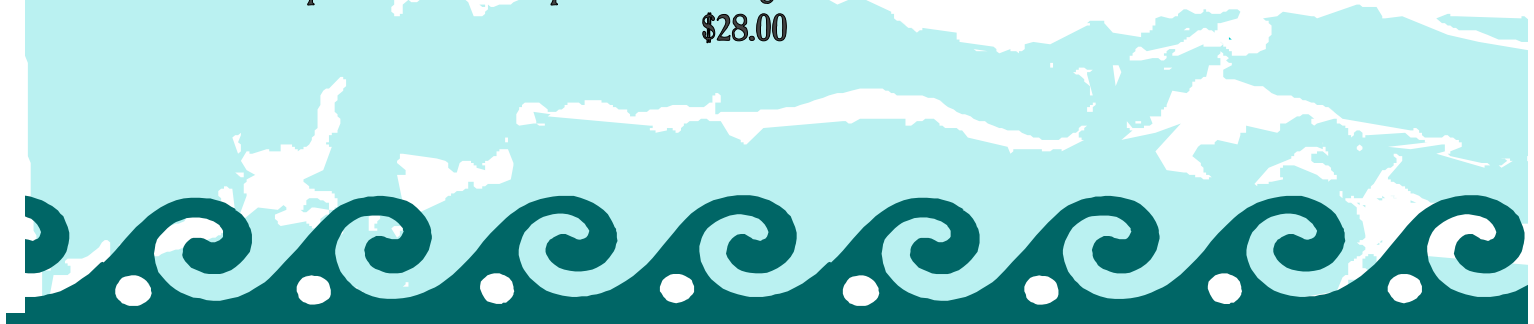
Paad Thai - prawns, marinated pork, rice noodles, Asian greens and chopped peanuts all wok fried with Killer Prawn's own chilli fry paste

\$29.00

Torino penne - inspired by pizza, made into pasta!

Double smoked speck, chorizo, ham, smoked chicken, olives and roast capsicum, all pan tossed in a Napoli sauce then grilled with molten mozzarella

\$28.00



Fajitas - eat so much - peso little!

Killer Prawns sizzling fajitas (fa-he-ta's), with all the extras - use your creativity

Choose from the following...

- Garlic prawn cutlets
- Thai beef
- Creole fish
- Char-grilled lamb
- South west spiced chicken

all \$29.00

Margarita marinated BBQ chicken breast over char grilled courgette ribbons, garlic roast pumpkin, stuffed tomatoes and a tangy lemon rosemary sauce. Tastylicious!

\$28.50

## Fish

Fish and chips, fresh fish, lightly battered and served with chips and salad

Market price

Fish of the day - the freshest of fish, served in the chef of the days own style!

Market price

## Steaks

Killer Prawn is pleased to serve <sup>New Zealand</sup> **ANGUSPURE™**  
Farmed naturally in New Zealand. AngusPure captures the natural goodness of its environment. Rich in nutrients, lean and low in fat, with fine marbling to deliver extraordinary buttery flavour. We will guarantee your steak!

“AngusPure” eye fillet, prime peppered 250gm

or

“AngusPure” scotch fillet, prime peppered 400gm

... accompanied by whipped potatoes, vege and jus. Served with garlic butter, blue cheese or mushroom sauce

\$36.50

Steak and seafood ... add 3 garlic prawns to any steak for \$7.50

The **BIG** <sup>“T”</sup>

500gm T-bone steak with chips, eggs, onion rings and mushroom sauce

\$32.00

We appreciate one bill per table.

Tipping for extra special service or kindness is at the discretion of the guest. Thanks for dining with us!

# Sweetness and Cheese

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Killer meltdown - gooey peanut butter ice-cream, made in house, with crunchy banana chips and chocolate sauce

\$11.50

Crème brulee trilogy - lemon lime, coconut and strawberry, chocolate chip brulee accompanied melting moment cookies

\$13.00

“The Killer quartet” ice-cream lovers treat - a selection of homemade ice creams, delicious and enticing

\$11.50

Black forest cheesecake mudcake - layers of black forest cheesecake amongst mouth-watering mudcake with white chocolate sauce and an almond praline whip

\$12.50

The K.P. cheese board, a delicious selection of New Zealand cheese with fruit chutney aside selected crackers and fruit

\$21.00

Warm sticky toffee and ginger pudding with butterscotch sauce and primo extremo espresso ice-cream, made in house

\$12.50

Frozen passionfruit fizz and luscious lime yoghurt spears with red current coulis and a sweet steamed coconut rice parcel

\$12.50

The delectable dessert bonanza - an assortment of desserts and sweet treats to share

\$28.00

