

Up until the late 1800's this site was home to the crabs, part of a large mangrove swamp where Whangarei's central business district is now situated. This was subsequently reclaimed and in 1908 a two storied brick and kauri building was built on this site. The structure was initially erected to house the local commercial chambers. In more recent times it was home to a Chinese greengrocers, an antique shop and gentlemen's apparel. In 1993 the old building had to be demolished due to the earthquake risk. In the painstaking process of demolition, each brick and wooden beam was retained. Look around you and you will see the same old bricks, originally kiln fired in Kamo and the same kauri, all carefully rebuilt into what is now Killer Prawn Restaurant.



In October 2005 Killer Pizza, upstairs in the covered garden area, was created. Serving wood-fired pizzas for a more casual, inexpensive dining experience.



After more than 17 years, we're still treating diners with exceptional food and service, serving an extensive range of the freshest seafood and more, alongside exquisite New Zealand wines.

**Killer Prawn Restaurant Bar Pizza** continues the concept of innovation and excellence into the next era of it's history.



## To Share

### Duo of breads

— home baked rosemary and sea salt foccacia bread  
and grilled garlic sourdough with virgin avocado oil  
\$5 per person

### Our famous tempura prawns

— with honey mustard and sweet chilli sauces for dipping

½ dozen \$16  
one dozen \$27.5

### Crispy prawn and bacon skewers

— with renowned yum yum sauce  
(a delicious rice vinegar mayo served in Japanese steakhouses)  
\$16

### Oysters

When available/market price

**Natural** — on ice with red wine vinegar

**Tempura** — with honey mustard and sweet chilli sauce

**Kilpatrick** — grilled with bacon, onion and Worcestershire sauce

### Salt and pepper calamari circles

— in smoked paprika, garlic aioli  
\$18

### New Zealand green lipped mussels

— lemon, garlic, parsley, wine and cream  
— provencal with olives, tomato, garlic, white wine and basil  
— sweet chilli, coconut, lime and coriander  
— chipotle and citrus butter

1kg hot pots \$22  
½ kg \$16.5

## *Small Bites Just For You*

### **Seafood chowder**

— steaming hot and served in a toasty sourdough bread bowl  
\$18

### **Seared scallops**

— amongst spinach and ricotta cakes, pickled cucumber and lemon/saffron aioli  
\$19.5

### **Marinated chicken spring rolls and prawn shiitake dim sim**

— made here at Killer Prawn, served with a honey, black bean mayo  
and match stick vegetable salad  
\$18

### **Twice roasted twelve hour lamb**

— pistachio crusted, served on tossed witlof and pomegranate salad  
with a caramelised onion jam  
\$19

### **Calamari curls and chorizo**

— tossed with a sprout salad, torn soft herbs, radicchio, artichoke, balsamic and crispy shallots  
\$18.5

### **Bream Bay paua**

— locally farmed petite abalone, quick flamed with oyster mushrooms,  
garlic, brandy cream, served with parmesan grissinis  
\$21.5

### **Slivers of "AngusPure" eye fillet, roasted in fresh herb and grain mustard**

— slivered on a char grilled vegetable salad with fresh horseradish  
\$19

### **Caesar salad**

— cos lettuce, garlic and anchovy dressing, parmesan, croutons and bacon  
\$17.5

- with tempura prawns, add \$8
- with smoked chicken, add \$8



# Mains

*Accompaniments are included and prawns may be peeled upon request.*

## Tempura prawns

— sweet and juicy, encased in crispy tempura batter and served with chunky chips and fresh, green salad  
\$34

## Killer Prawn — our legend!

Succulent prawns in a herb, tomato, rosemary and luxuriously spicy broth with oodles of fresh bread for dunking  
\$34

### **How to eat Killer Prawn?**

1. Feast your eyes on the giant bowl
2. Gently undress the prawn from it's shell
3. Lustily dip the firm, succulent flesh into the spicy sauce  
*(although it will be just as great naked)*
4. Slowly ease the flesh into your mouth
5. Passionately dip the freshest of bread into the sauce and enjoy! You'll need a bib for this one.

## Grilled tandoori marinated prawn skewers

— with an Indian spiced cream sauce, aromatic basmati and wild rice, tart cherry tomato and a green mango salad  
\$34

## Prawns in a teriyaki butter sauce

— gently simmered and served with fragrant sesame rice, tossed forest mushrooms and chilli bean salad  
\$34

## Wok fried prawns

— with Chinese sausage, ginger, garlic, black bean and honey, shanghai noodles, tofu puffs and a crispy five spiced chilli pork cake  
\$34

## Garlic and lemon prawns

on a roast pumpkin and spinach pearl barley risotto, panzanella salad and crispy taro trellis  
\$34





## **Fresh fish and chips**

— served with chunky chips, salad, tartare sauce and malt vinegar  
Market Price

## **Fish of the day**

— freshly caught, freshly prepared, fresh seasoning, fresh fashion  
Market Price—check out the blackboard for today's catch

## **Killer "one pot"**

— prawns, chicken, meatballs, ham, spicy sausage, beans, vegetables and spices all simmering in a clay pot with molten hot cheese and a slab of crusty, house baked foccacia  
\$33

## **Char grilled boneless chicken**

— and cheese kransky on creamy angel hair pasta, tossed with pancetta, oyster mushrooms and brandy, all drizzled with truffle oil  
\$32.5

## **"AngusPure" char grilled pepper steaks**

— juicy and tender, cooked to your liking, accompanied by mash, jus and vegetables with your choice of sauce.

Arguably the best steaks in the north!

- Blue cheese
- Peppercorn
- Mushroom
- Garlic butter

250gm eye fillet \$38  
400gm scotch fillet \$38

**The pleb** — huge steak with eggs, chips, onion rings and mushroom sauce  
\$36.5

**Please also check our daily specials blackboard**

## *Passion*

— it defines the quality of our food and the sincerity of our service. Our goal is to serve up remarkable flavours, offer value and attend to every detail to assure that you, our guests, feel that the Killer Prawn experience is a true delight.

It is with this spirit that all of us at Killer Prawn welcome you and thank you for choosing to dine with us today.

## *Sweetness And Cheese*

### **Blueberry and frangipane tart**

— with a sour plum sorbet and treacle anglaise  
\$13

### **Crème brulee threesome**

— rhubarb and mixed berry, ginger beer and passion fruit  
with a crispy brandy snap  
\$14

### **Rocky road ice cream sundae**

— with chocohoney sauce and honey wafers  
\$13

### **Four flavours of sensational home made ice cream and sorbet**

— need we say more, they are superb!  
\$13

### **Chocolate meringues**

— filled with pistachio mascarpone and drizzled with  
orange syrup and fresh orange  
\$13.5

### **Decadent chocolate cake layered with tiramisu**

— on a rum butter scotch sauce  
\$15

### **Hot tropical fruit fritters**

— tossed in vanilla sugar with caramelised peaches, all oozing with rich egg custard  
\$ 13.5

### **Cheese please gromit!**

- Kikorangi blue
- Double cream brie
- Goats chreve'
- Basil and garlic gouda

Accompanied by crackers and jelly.  
Choose one for \$11 and add another cheese for \$9