() Hawaiian - Fresh pineapple and diced ham

Smoked Chicken & Salami - House smoked chicken & nduja salami with brie and cranberry

Meat Lovers - Salami, chorizo, bacon, basil pesto & roquette leaves

Seafood - Smoked salmon, mussels & prawns, topped ŵ aioli

Mozzarella & Prosciutto - Buffalo mozzarella, smoked tomato and prosciutto

Margarita - Buffalo mozzarella & fresh basil

Roast Duck & Mango - Roast duck, fresh peppers, red onion, diced mango, coriander and plum sauce

Extras - Bacon - \$3 . Mushrooms - \$3 . Cheese - \$3 . Mussels - \$3 . Olives - \$3 . Prawns - \$5 . Pineapple -\$3 . BBQ Sauce or Aioli - \$2

Ciabatta Bread - toasted and served with a selection of condiments - serves 2-3 people

WOSC Mussels- steamed green lipped mussels served in 🕜 chefs special sauce with fries and garlic bread

Vegetarian Tapas Platter - a selection of wild mushroom and feta arachini balls, chickpea floured onion rings, baby peppers stuffed with goats cheese and mixed kalamata olives \$24

Seafood Tapas Platter – a selection of panko crumbed chilli squid, grilled butterflied garlic prawns, hose smoked NZ green lipped mussels, cerviche fish and dipping sauces \$27

Meat Tapas Platter - a selection of slow roasted brisket with chipotle bourbon sauce, chicken and wild mushroom arachini balls with romesco sauce and roasted pork belly slices served with orange anise glaze

Beef Burger – slow roasted beef brisket burger in smokey bourbon sauce, grilled cheese, tomato, salad greens, aioli and red onion jam, served with fries.

Chicken Burger - Grilled corn fed chicken with bacon, pineapple, cos lettuce, cucumber, red onion and ranch dressing, served with fries.

Kiwi Burger - homemade lamb pattie with bacon, egg, smoked cheddar, cos lettuce, beef steak tomato, red onion, with aioli and beetroot chutney on a charcoal bun, served with fries.

Smoked NZ Salmon - house smoked NZ salmon served with pickled baby beets, orange rounds, beetroot powder, orange gel, pickled fennel, crème fraiche, horseradish crumb and petite greens \$26.50

Kingfish Crudo - fresh kingfish served with apple, fennel, pickled ginger, cucumber, and kewpie mayo, served with an apple lime dressing and wasabi sorbret \$25

Crab Stack - crab infused with free range egg mayo and red onion on a stack of diced avocado and topped with poached prawns, served with spiced tomato verjuice, salsa and a lavosh wafer (qf option)

Nicoise Salad - WOSC deconstructed version of the classic niçoise salad. Seared Tuna, quail egg, saffron baby potatoes, vine ripened tomatoes, green beans, white anchovies and vinaigrette

WOSC Fish of the Day Speciality - Please check our specials board POA

Beer Battered Fish - Fresh fish in a light beer batter served with fries and tartare sauce.

All Fresh Seafood/Fish is subject to availability. WOSC will do our best to offer a substitute where possible.

Lemon Pepper Chicken Salad - chicken tenderloins, mandarin, red onion, avocado, cucumber, cherry tomatoes, balsamic dressing, aioli and crispy noodles (gf option). \$24

Asian Style Confit Duck leg - slow cooked tender duck leg served on rosemary and miso purple kumara puree, shanghai bok choy and with a hoisin plum sauce and crispy shallots \$27

Warm Roast Vegetable Salad - roasted baby kumara, pumpkin, choggia, quinoa and a selection of roasted baby vegetables served with peppers, artichokes, chèvre goats cheese, herb oil and olive crumb (veg) (vegan option)

Smoked Lamb Loin Salad - tender smoked lamb loin served med/rare only, with grilled haloumi cheese, artichokes, telegraph cucumber, vine ripened tomatoes, roasted red peppers, Spanish onions, chirizo, spiced chickpeas and olives, topped with spiced yoghurt dressing

Port Road Pork Ribs - A huge rack of succulent slow cooked pork ribs served with slaw and fries. The best on Port Road (probably!). \$24

Chicken Ravioli-hand made nduja salami and chicken raviolis with puttanesca sauce of capers, garlic, olives, cherry tomatoes and topped with pecorino cheese shavings

Chermoula Spiced Chicken - a whole chicken leg with a fragrant spice coating served on saffron infused pearl cous cous salad with cucumber, roasted red peppers, coriander, diced apricots, olives, preserved lemon, toasted almonds, pomegranate seeds, romesco sauce and yoghurt dressing \$29

NZ Aged Eye Fillet - tender eye fillet served on a potato and herb rosti, with a smoked vine ripened tomato, warm roast baby veg salad, snow peas, red wine poached baby onions and wild mushroom jus (served blue/ rare/med rare/med only)

WOSC Taco Platter - 4 soft taco's to fill with southern coated chicken tenderloins and tempura battered fish with sides of sour cream, salsa and lettuce. \$24

Fries \$7 - Polenta Chips ŵ aioli (qf) (v) \$8 - Asian Greens, sautéed w soy sauce \$7 - Swap for Curly Fries \$3 - Curly Fries \$8 - Side Salad \$7 - Side of Slaw \$5 - Side Bacon \$5 - Extra Sauce \$2 - Side Egg \$3

Ham & Cheese Pizza - tomato base, diced ham and

\$20

mozzarella cheese. To share between 2 groms!

Nemo & Chips - fresh fish fillet, battered & and served with fries and tartare Nemo & Chips - fresh fish fillet, battered & deep fried

Mini Tacos - choose from battered fish or grilled chicken ŵ sides of sour cream, salsa and shredded lettuce. \$13

American Sliders - 2 buns ŵ chicken tenderloins, topped ŵ cheese, aioli & salad, served ŵ fries.

American Sliders - 2 buns ŵ beef meat mini pattie. topped ŵ cheese, aioli & salad, served ŵ fries \$13

If you're feeling like a big kid, feel free to order off this menu

\$20 Daily Meal Deals

All come with a a glass/bottle of Monteith's OR glass of house wine.

Beer or wine may be substituted for a non-alcoholic glass.

Must be 18 years or older to purchase. Club rules apply at
all times. Conditions Apply.

MONDAY SURF 'n' TURF

200gm Scotch fillet (cooked blue, rare, medium rare & medium only), prawns, slaw & chips





TACO TUESDAY

Get a tasty selection of fish, chicken and pork & make your own soft shell taco's!

WEDNESDAY12 CHICK

1/2 chicken, potato & gravy & slaw



THURSDAY BURGERS

Your choice of either beef brisket, chicken or kiwi burger w fries

PRIDAY MUSSELS

Huge pot of fresh mussels in a secret sauce & served w garlic bread



SATURDAY RIBS

Massive rack of BBQ pork Ribs, Fries & slaw

SUNDAY PIZZA & BEER

Choose from one of our wood fired Pizzas



DESSERT MENU

All our desserts are made here at WOSC

Cheese Board for 2 - A selection of NZ cheeses with quince jelly, dates and crackers. (gf option)

\$22

Try our Porto Senador Tawny Port as a tasty accompaniment

Chocolate Nemesis - a homemade decadent chocolate dessert served with crème fraiche, saffron baby pears, raspberry sorbet and berry compote (qf)

\$15

Affogato - a shot glass of Frangelico or Baileys, espresso coffee and ice cream of the day.

\$14

Crème Brûlée - coconut and white chocolate flavoured brûlée served with Black Doris ice cream and biscott (gf option) \$14

Apple Tasting Platter – consists of apple brûlée, apple sorbet, spiced apple panna cotta, chocolate soil and apple compote.

\$14

\$14

Banana Chocolate Toffee Pudding - with toffee sauce and vanilla bean ice cream.

\$14

Orange Almond Syrup Cake — a home baked almond cake served warm with blood orange syrup, vanilla ice cream and crème fraiche

(gf option) \$14

Chocolate Brownie - with vanilla ice cream.

(gf) \$11

Ice Cream Sundae - vanilla ice cream with your choice of toppings: Caramel/chocolate/berry/passionfruit.

\$8



A BRIEF HISTORY OF THE WHANGAMATA OCEAN SPORTS CLUB

Who started all this? On the 3rd April 1958 a meeting was held in Carl Spender's garage to form the Whangamata Boatmen's Association.

Objects of Association quote "To enable boatmen to approach and consult Thames County about all matters concerning boat owners and users re wharf and harbour facilities.

Wally Findlater became Chairman until 14 May 1960 when Stan Death accepted nomination and was elected unanimously. The successive committees for several years wrote reams of letters to the Thames County Council trying to gain amenities such as fresh water on the wharf and lower landing built onto said wharf for ease of loading and unloading. Finally, Stan organised working bees and members of the club were levied Three pound Ten shillings (\$7.00) each and under Stan's supervision we had a bore put down, supplied our own pump and laid the water onto the wharf. This was completed in 1960. Then after much more correspondence with the Thames Council re wharf lower landing, they supplied the timber and the club by way of working bees built the lower landing, this was completed in 1962.

In June of 1960 the Committee changed the name from the Whangamata Boatmen's Association to the Whangamata Boat Club & in 1961 became incorporated.

Through all these years each successive committee never lost sight of the need of having our own Clubhouse and in 1982 this became a reality. A game fishing section was formed within the club and by a Motion at a Special General Meeting changed our name to Whangamata Boat and Gamefishing Club Inc.

This only happened with more meetings and correspondence with the Thames Coromandel District Council, the final result was that in 1985 with much hard work, all voluntary, we had a Clubhouse complex adjacent to the wharf which housed the Whangamata Boat & Game fishing Club, the Whangamata Marine Radio, the Whangamata Search and Rescue Organisation and the TCDC's Harbourmaster's Office.

In 2011 a bold new plan was submitted by then Club Manager Des Addison for an extension from 400sqm to 600sqm. This was supported by the committee and members. This extension went ahead and was completed to much celebration on June 6th 2014. Sine then the Club has grown to over 6600 members. WOSC won NZSFC Club of the Year in 2017 & 2018, something we are very proud of. A huge thank you to all the men and women ho have helped build this Club to where we are today, NZ's premium Fishing Club!

KITCHEN OPENING HOURS

Sunday to Thursday:

Friday & Saturday:

Lunch, 12pm - 2pm

Lunch, 12pm - 2pm Snack Menu from 2pm - 5pm

Snack Menu from 2pm - 5pm

Dinner, 5.30pm - 8pm (winter)

Dinner, 5.30pm - 8.30pm (winter)

5.30pm - 8.30pm (summer)

5.30pm - 9pm (summer)

Public Holidays may differ.