

THE STYX

Restaurant by the Sea

DINNER

served from 5:30pm until long after the sun goes down

vegan, veggie,
gluten free
options available!

STARTER

BREAD & DIPS 14

house baked bread, trio of dips

BREAD & BUTTER 8

house baked bread, salted butter, olive oil

GARLIC FLAT BREAD 14

freshly baked pizza base, garlic butter, flaky sea salt, oregano
add mozzarella 4

STYX FLAT BREAD 20

garlic butter, mozzarella, sea salt, oregano, sweet chilli, mozzarella cheese, onion

SEAFOOD CHOWDER 17

fish of the day, scallops, prawns, mussels, bacon, plant pot bread

WARM OLIVES 9

house marinated olives

CRISPY CALAMARI 16

with smoked paprika and aioli

GARLIC PRAWNS 16

garlic parsley butter and lemon

COCONUT PRAWNS 17

coconut crumbed with sweet chilli

SHARE

WARM ANTIPASTO PLATTER 51

cured meats, cheese, prawns, smoked fish, calamari, pork belly, fish cake, olives, pickles, dips, house made bread and salad

SEAFOOD PLATE 25

smoked fish, mussels, baked salmon, garlic prawns, pickles, caper mayonnaise, ciabatta bread

Coastal Cuisine

FISH OF THE DAY 31

panko crumbed or pan fried with crispy rosemary potatoes or mash, fresh garden salad and hollandaise sauce

SEAFOOD PIE 30

a hearty pie filled with our famous seafood chowder, prawns, scallops, smoked fish and vegetables, topped with a golden puff pastry

FISH & CHIPS

small 17 large 25

golden beer battered fish of the day with steak cut chips, slaw, lemon and tartare

MARLBOROUGH

MUSSELS 27

green lipped mussels steamed in a light garlic and herb sauce, with ciabatta bread

Classic Mains

RIB EYE STEAK 34

three garlic prawns 6

served with crispy rosemary potatoes or mash, garlic sautéed vegetables and red wine jus

SEARED VENISON 32

pan seared venison loin with a roast beetroot, kumara, hazelnut and crumbled feta salad

CHICKEN & BACON PASTA 28

casareccia pasta with sautéed mushrooms, fresh herbs and parmesan, tossed in a white wine cream sauce

SEAFOOD CHOWDER 25

fish of the day, scallops, prawns, mussels, bacon, plant pot bread

CRISPY CALAMARI SALAD 25

roasted pumpkin, capsicum, feta, poppy seed dressing and aioli

TIGER PRAWN FETTUCINI 30

pasta with garlic tiger prawns, crème fraîche, lemon and tarragon

SEAFOOD PASTA 30

smoked mussels, tiger prawns, calamari, scallops in a roasted tomato butter sauce

CAESAR SALAD 19

cos lettuce, anchovies, soft egg, croutons, bacon, parmesan cheese
add salmon or chicken 4.5

CEVICHE 20

light and fresh!
citrus marinated fish of the day, capsicum, red onion, corriander, toasted ciabatta bread

CRISPY PORK BELLY 31

roasted vegetables, wholegrain mustard mash, apple compote and cider jus

VEGETABLE PASTA 28

fire roasted capsicum, broccoli, zucchini, blue cheese, toasted walnuts and fresh herbs tossed in a light napoli sauce

NOODLE BOWL 26

hokkien noodles with shredded vegetables, fried egg, cashew nuts and a honey, soy and ginger sauce
add chicken or prawns 4.5

Customise

SIDE SALAD 6

MUSHROOM SAUCE 4

SEASONAL VEGGIES 8

CURLY FRIES 8

CHIPS 8

EXTRA SAUCE 1

Burgers

served with chips or salad

BEEF 24

housemade ground beef pattie, melted cheese, tomato relish, gherkin, lettuce tomato and mayonnaise

CHICKEN & BACON 24

grilled chicken, crispy bacon, melted cheese, tomato, lettuce and mayonnaise

FISH SANDWICH 24

panko crumbed fish of the day, tartare sauce, fresh lettuce and tomato



DINNER CONTINUED

for when you can't find what you're craving on page one

Pizza

all made with homemade napoli sauce and melted mozzarella cheese

MARGHERITA 22

basil, mozzarella, napoli sauce

BBQ CHICKEN 24

grilled chicken, caramelised onion, fire roasted capsicum, and bbq sauce

MEAT CRAVERS 24

sausage, pepperoni, ham, salami, bbq sauce

HAWAIIAN 24

honey roasted ham, pineapple

SMOKED SALMON 24

tomatoes, cream cheese, fresh herbs, cold smoked salmon, rocket, almonds

THE WORKS 24

sausage, pepperoni, mushrooms, caramelised onions, capsicum, olives

WAKEFIELD 24

pumpkin, asparagus, capsicum, feta, rocket, aioli

gluten free pizza base 4
half and half 3

WEEKLY SPECIALS

Tuesday

half price pizzas
4PM-9PM

Wednesday

senior specials
10AM-9PM

Thursday

steak night
5:30PM-9PM

Friday

antipasto platter
bottle of wine
4PM-9PM

Everyday

happy hour
4PM-6PM

Food Philosophy

We pride ourselves on cooking real, honest food made from scratch. It is unpretentious, coastal cuisine at its finest. Food that is meant to be enjoyed with friends and family.

We cook with fresh—often organic—produce that we hand harvest when the season permits. We work with local dairy, egg, fish and meat suppliers who believe in sustainable farming methods.

We ferment our own kimchi, pickle our own vegetables and make all of our dressings and desserts in-house.

We cook like we're cooking for our friends, because that's what we hope you are when you leave The Styx.



THE STYX
272 WAKEFIELD QUAY, NELSON
(03) 548-1075



FRESH BAKED BREAD

Bread is the heart of our kitchen. Each bread we serve is freshly baked in our kitchen every morning.



HOMEMADE SAUSAGE

Our chefs hand craft all of our sausage varieties, which are made with the freshest ingredients and without preservatives or fillers.



HAPPY TO HOST

Interested in using our space for your next party or work gathering? We'd love to work together to make it a grand event!

ABOUT US

The Styx is a place you go to get away from it all. Escape the hustle and bustle of the city and relax next to the ocean. We'll keep your glass filled with local libations and your soul happy with fresh food that is made with love.