



ALL DAY MENU

Oven Baked Mini Loaf		15.0
Traditional garlic butter, balsamic reduction & olive oil, rocket pesto		
Soup of the Day	GF	15.0
Made from the freshest ingredients & served with ciabatta bread		
Paua Cob Loaf		22.0
Creamed paua, citrus crème fraîche, parsley, olive oil		
Roast of the Day		22.0
Served with roasted and steamed vegetables		
Foveaux Seafood Chowder	GF on request	23.0
Stewart Island Salmon, Green lip mussels, clams, prawns, blue cod, grilled ciabatta bread		
Homemade Fish Cake	GF	22.5
Watercress and fennel salad, hollandaise, vierge sauce		
Green Lip Mussels	GF	27.0
Beure Blanc, shallots, dill leaves, ciabatta bread		
Seafood Risotto	GF	26.5
Tomato base Arborio rice, whole Tiger prawns, local salmon, Blue Cod, Green lip mussels, prawn cutlets, homemade lemon pickle, Parmesan cheese		
Steak, Eggs & Chips		27.5
250g Steak served with two fried eggs, chips and sauce		
Salt & Pepper Squid Salad		23.0
With crispy noodle salad & lemon pickle aioli		
Vegetable Croquettes	V	18.0
Potato, carrot, onion and Parmesan cheese crumbled in panko bread crumbs served with garlic alioli and salad		
Blue Cod	GF on request	27.5
Lager battered Blue Cod, classic kiwi slaw, chips, tartare sauce, lemon wedge		
Sides		
Fried eggs x2		5.0
Garden salad		5.0
Steak cut chips basket		7.0
Roasted vegetables, pomegranate oil		8.0
Portobello Mushrooms, garlic herb, sea salt		13.0
Diavolla prawns or creamy garlic prawns		15.5

BEER

	SMALL	LARGE
ON TAP		
Speight's	6.5	8.0
Speight's Cider	7.5	9.5
Export Gold	6.5	9.0
Export 33	6.5	9.0
Monteith's Mid Ale	6.5	9.0

CRAFT BEER ON TAP

Scotts;		
Nineteen 05 Golden Ale	12.0	15.0
BIO Porter	12.0	15.0
Harbourmaster IPA	12.0	15.0

BOTTLE

Monteith's; Original		9.0
Asahi		9.0
Corona		9.0
Heineken		9.0
Mac's Gold		9.0
Steinlager Pure		9.0
Stella Artois		9.0

LOW ALCOHOL

Clausthaler 0.45%		8.0
Export Citrus 0%		6.5

CIDER

Monteith's Apple Cider		9.0
Rekorderlig Strawberry and Lime b		9.0
Mac's Cloudy Apple Cider		9.0

WHITE WINE

	GLASS	BOTTLE
SAUVIGNON BLANC		
Tohu Aromatic	9.0	45.0
Babich Black Label		45.0
Waipara Hills		50.0
Roaring Meg		55.0
CHARDONNAY		
Tohu	9.0	40.0
Waipara Hills		45.0
PINOT GRIS		
Tohu	9.0	40.0
Waipara Hills		45.0
Roaring Meg		55.0
RIESLING		
Tohu Riesling	9.0	40.0
Waipara Hills Riesling		45.0
GEWÜRZTRAMINER		
Villa Maria	12.0	55.0

RED WINE

	GLASS	BOTTLE
PINOT NOIR		
Tohu	12.5	50.0
Rabbit Ranch	13.5	60.0
Fickle Mistress	13.5	60.0
Babich Organic	14.5	69.0

MERLOT & BLENDS

Tohu Merlot	9.0	40.0
Huntaway Reserve Merlot Cab Sav		50.0
Oyster Bay Merlot		60.0

SYRAH

Tohu Syrah	12.0	50.0
Esk Valley HB Syrah		65.0

ROSÉ / BLUSH

Squealing Pig Pinot Rosé	10.0	46.0
Wooing Tree Blondie		60.0
Wooing Tree Rosé		60.0

SPARKLING / DESSERT**SPARKLING**

Lindauer Sauvignon Blanc	200ml	12.0
Lindauer Fraise	200ml	12.0
Lindauer Brut Cuvée	200ml	12.0
	750ml	32.0
Deutz Marlborough Cuvée	200ml	25.0
	750ml	70.0

HOT DRINKS

Espresso	4.0	Long Black	4.0	Americano	4.0
Flat White	4.8	Latte	5.2	Cappuccino	4.8
Mochaccino	5.0	Hot Chocolate	5.0		

Syrups available; Caramel, Hazelnut and Vanilla
Soy Milk, Almond Milk & Decaf coffee available

TEAS - 4.5**Black Tea**

English Breakfast	Earl Grey Supreme	Lapsing Souchong
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Green Tea

Dragonwell Longjing

Herbal & Fruit Tea

Blood Orange	Chamomile Berry	Heavenly Lemon
Peppermint		

JUICES - 5.5

Orange	Apple	Cranberry	Tomato
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ICED DRINKS - 6.5

Ice Coffee	Iced Chocolate	Iced Mochaccino
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FIZZ

Cola	4.5	Diet Cola	4.5	Lemonade	4.5
L&P	4.5	Sparkling Orange	4.5	Ginger Ale	4.5
Soda Water	1.5	Lemon, Lime & Bitters	5.0	Ginger Beer	6.5
Antipodes Sparkling Water	500ml				7.5