



<b>Pumpkin Soup</b>	<b>GFO DFO</b>	<b>\$20.5</b>
Creamy pumpkin soup served with ciabatta bread.		
<b>Seafood Chowder</b>		<b>\$26.5</b>
Creamy seafood chowder with prawns, blue cod, green lipped mussels and marinara mix served with ciabatta bread.		
<b>Bread and Dips</b>	<b>V</b>	<b>\$19.0</b>
Toasted bread served with garlic butter, balsamic, olive oil, beetroot relish & hummus.		
<b>Cheesy Potato Wedges</b>	<b>VO</b>	<b>\$19.0</b>
Crispy potato wedges served with bacon strips, cheese, sweet chilli sauce & sour cream.		
<b>Salt n Pepper Squid</b>		<b>\$29.5</b>
Crispy salt and pepper squid served with garden salad and honey mustard dressing.		
<b>Battered/Pan-Fried Blue Cod</b>	<b>GFO DFO</b>	<b>\$40.5</b>
Crispy battered/Pan-fried blue cod served with garden salad, fries, tartare sauce, and lemon wedge.		
<b>Salmon Fillet</b>	<b>GF DFO</b>	<b>\$39.5</b>
Pan-fried Salmon served with a vegetable medley and creamy white sauce.		
<b>New Zealand Green-lipped Mussels</b>	<b>GF</b>	<b>\$30.5</b>
Garlic and white wine sauce served with ciabatta bread.		
<b>Steak Egg &amp; Chips</b>	<b>GFO DFO</b>	<b>\$40.5</b>
Sirloin Steak served with egg, fries, garden salad and honey mustard dressing. (Option of Pepper/Mushroom sauce)		
<b>KIWI Burger</b>	<b>GFO</b>	<b>\$29.5</b>
Beef Pattie, onion jam, lettuce, tomato. beetroot relish, bacon, eggs and cheese served with fries.		
<b>Chicken Salad</b>	<b>DFO</b>	<b>\$29.5</b>
Crispy chicken tenders served with garden salad and honey mustard dressing.		
<b>Creamy Bacon Mushroom Carbonara</b>		<b>\$28.5</b>
Creamy pasta with crispy bacon, tender mushrooms and parmesan on top. With extra prawns <b>\$32.0</b>		
<b>Crispy Paua Spring Roll</b>		<b>\$39.5</b>
New Zealand minced paua, fresh onion, cucumber, and capsicum, wrapped in crispy golden pastry, Served with salad and sweet chill sauce.		
<b>Lamb Shank</b>		<b>\$43.5</b>
Served on smooth creamy mashed potatoes with rich red wine sauce.		

**GF: Gluten Free**  
**DF: Dairy Free**  
**V: Vegetarian**

**GFO: Gluten Free On Request**  
**DFO: Dairy Free On Request**  
**VO: Vegetarian Option**



Wi-Fi Name: **OCguest**  
 Password: **12oysters**



## To Share

### Seafood Platter (serve 2 to 4 person)

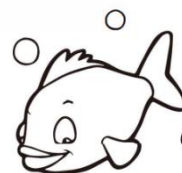
**\$152.0**

1/2 dozen natural oysters, 6 black Tiger prawns,  
8 battered blue cod bites, 10 green lipped mussels,  
8 salt & pepper squids, 8 crispy squid tentacles,  
6 ciabatta bread and chips serving with dipping sauces and lemon wedges.  
(Bluff oysters are only available between March to August)

## Sides


2 Fried Eggs	<b>\$6.5</b>	Extra Bread with garlic butter (4 pieces)	<b>\$5.0</b>
Garden Salad	<b>\$10.0</b>	Steamed vegetables	<b>\$13.0</b>
Fries	<b>\$12.0</b>	Kumura chips	<b>\$15.0</b>
Side Sauces	<b>\$1.0</b>	Piece of Blue Cod (Battered/Pan-Fried)	<b>\$18.0</b>

## Kids Menu *(Only for Under 12 Years old)*



### Main meal (Choose one)

**\$18.0**

-  Crumbed Blue Cod, Fries and Salad       Chicken Tenders, Fries and Salad
-  Kids Beef Burger and Fries       Chicken Schnitzel Burger and Fries

### Desserts (Choose one)

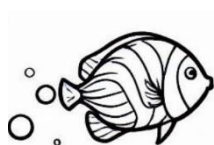
**\$7.0**

Chocolate Brownie served with ice cream and cream.

Ice cream sundae, chocolate, strawberry, raspberry or caramel and cream.

### Main meal & Desserts Combo

**\$23.0**



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