



Pumpkin Soup	GFO DFO	\$20.5
Creamy pumpkin soup served with ciabatta bread		
Seafood Chowder		\$26.5
Creamy seafood chowder with prawn, blue cod, green lipped mussels and marinara mix served with ciabatta bread.		
Bread and Dips	V	\$19.0
Bread loaves served with garlic butter, balsamic and olive oil, beetroot relish & hummus.		
Cheesy Potato Wedges	VO	\$19.0
Crispy potato wedges served with bacon strips, cheese, sweet chili & sour cream.		
Salt n Pepper Squid		\$29.5
Crispy salt and pepper squid served with garden salad and honey mustard dressing		
Battered/Pan-Fried Blue Cod	GFO DFO	\$40.5
Crispy battered/Pan-fried blue cod served with garden salad, fries, tartare sauce, and lemon wedge.		
Salmon Fillet	GF DFO	\$39.5
Pan-fried Salmon served with a vegetable medley and creamy white sauce		
New Zealand Green-lipped Mussels	GF	\$30.5
Pan-fried Salmon served with a vegetable medley and creamy white sauce		
Steak Eggs & Chips	GFO DFO	\$40.5
Sirloin Steak served with eggs and fries. (Option of Pepper/Mushroom sauce)		
KIWI Burger	GFO	\$29.5
Burger Pattie, onion jam, lettuce, tomato, beetroot relish, bacon, eggs and cheese served with fries.		
Chicken Salad	DFO	\$29.5
Crispy chicken tenders served with garden salad and honey mustard dressing		
Creamy Bacon Mushroom Carbonara	DFO	\$28.5
Creamy mushroom, crispy bacon		
Extra prawns		\$32.0
To Share: Seafood Platter (serve 2 to 4 person)		\$152.0
Green lip mussels, 1 /2 dozen oysters, prawns, battered blue cod, salt & pepper squid, crispy squid tentacles, ciabatta bread and chips serving with dipping sauces and lemon wedges. (Bluff oysters are only available between March to August)		

Sides

2 Fried Eggs	\$6.5	Extra Bread with garlic butter	\$5.0
Garden Salad	\$10.0	Roasted vegetables	\$13.0
Fries	\$12.0	Kumura chips	\$15.0
Side Sauces	\$1.0	Piece of Blue Cod	\$18.0

GF: Gluten Free
DF: Dairy Free
V: Vegetarian

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

