

Garlic bread \$10
Homemade bread, toasted, with garlic butter. **V**

Bread & dips \$12
Warm homemade bread and a trio of dips. **V**

The Pier soup \$14
With toasted homemade bread. **GF option**

Crumbed pumpkin, kumara & cashew croquettes \$18
With a green salad, toasted seeds & satay sauce. **V**

Fresh green salad **GF, V, VV option**
With toasted seeds and crispy kumara and:

- With feta cheese. \$18
- With falafel and feta cheese. \$20
- With house smoked salmon and feta cheese. \$24

Canterbury lamb shank
With mash potato and steamed vegetables, finished with a minted jus.

- One shank \$25
- Two shanks \$31

Aged angus ribeye 300g **GF option** \$36
Char-grilled to your liking finished with red wine jus & garlic butter.

Choice of:

- Green salad and beer battered fries.
- Steamed and roasted vegetables.

Hog roll \$31
Roasted pork belly, rolled and stuffed, topped with apple sauce and crackling.

Choice of:

- Green salad and beer battered fries.
- Steamed and roasted vegetables.

Pork ribs \$29
Marinated in a home-made sticky barbecue sauce.
Served with green salad & beer battered fries.

Potato & kumara rosti **V, GF, VV option** \$26
Served with feta, mushrooms, vegetables and tomato & chilli jam

Side dishes \$8

- Beer battered fries
- Green salad
- Roasted vegetables
- Steamed vegetables
- Mash potatoes
- Jasmine rice
- Onion rings

V = vegetarian
VV = vegan
GF = gluten free
Gluten Free Bread:
Add \$1 per slice

Seafood

Crumbed calamari

Crumbed in-house, served with lemon mayonnaise and:

- Green salad. \$18
- Green salad and beer battered fries. \$23

Seafood chowder **GF option**

Creamy and loaded with seafood. Served with toasted homemade bread.

- Small \$16
- Large \$20

Crayfish chowder \$29

Made with Kaikoura crayfish. Served with toasted homemade bread.

West coast whitebait **GF option**

Your choice of: Egg omelette or micro battered (Dusted in flour, deep fried).

- Small: 50 Gram, with green salad. \$22
- Large: 100 Gram, with green salad and beer battered fries. \$32

Marlborough green shell mussels

Steamed in a lemongrass, coriander, sweet chili, lemon, garlic & coconut cream sauce
Served with toasted homemade bread.

- Small \$20
- Large \$26

Seafood platter \$45

In-house smoked salmon, steamed mussels, micro battered whitebait,
sliced paua, smoked fish pate, calamari, fish bites.
With toasted bread & a seaweed salad.

Kaikoura crayfish **GF option**

NZ rock lobster. Oven baked with garlic butter. POA.

Served with:

- Green salad and beer battered fries.
- Coleslaw and jasmine rice.

Fish of the day **GF option** \$32

Fresh local fish, ask our staff for today's option.