

**Garlic bread** \$12  
Homemade bread, toasted, with garlic butter. **V**

**Bread & dips** \$14  
Warm homemade bread and a trio of dips. **V**

**The Pier soup** \$16  
With toasted homemade bread. **GF option**

**Crumbed pumpkin, kumara & cashew croquettes** \$20  
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. \$20
- With falafel and feta cheese. \$22
- With house smoked salmon and feta cheese. \$26

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

- One shank \$27
- Two shanks \$33

**Aged angus ribeye 300g** **GF option** \$38  
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** \$33  
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** \$31  
Marinated in a home-made sticky barbecue sauce.  
Served with green salad & beer battered fries.

**Potato & kumara rosti** **V, GF, VV option** \$28  
Served with feta, mushrooms, vegetables and tomato & chilli jam

**Side dishes** \$9

- 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. \$20
- Green salad and beer battered fries. \$25

## Seafood chowder **GF option**

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

- Small \$16
- Large \$20

## Crayfish chowder

Made with Kaikoura crayfish. Served with toasted homemade bread.

\$29

## West coast whitebait **GF option**

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

- Small: 50 Gram, with green salad. \$24
- Large: 100 Gram, with green salad and beer battered fries. \$34

## Marlborough green shell mussels

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

- Small \$22
- Large \$28

## Seafood platter

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

\$47

## Kaikoura crayfish **GF option**

NZ rock lobster. Oven baked with garlic butter.

Served with:

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

POA.

## Fish of the day **GF option**

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

\$34