

# Lunch menu

**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 chickpea falafel and feta cheese. \$22
- With house smoked salmon and feta cheese. \$26

**Beer battered fries** \$12  
 Bowl of beer battered fries, with lemon mayo and tomato sauce.

**Spicy wedges** **V** \$16  
 Served with cheese, sour cream & sweet chilli sauce.

**Pork ribs** \$20  
 Marinated in homemade sticky barbecue sauce.

**Potato and kumara rosti** **GF, V, VV option** \$22  
 Served with a green salad, feta and mushrooms.

**Open sandwiches:**  
 Come with The Pier's garlic bread, salad, cheese, & fries. Choose between:

- **Steak:** 130g ribeye with an onion marmalade & lemon mayo. \$24
- **Falafel:** Chickpea falafel and a labne spread. **V VV option** \$19
- **Pork:** Stuffed pork belly with apple sauce. \$20

**Side dishes: \$9**

- Beer battered fries
- Green salad
- 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.
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POA.

## Fish, chips and salad **GF option**

Fish of the day with beer battered fries and green salad and your choice of:

- Tempura batter
- Pan fried

\$27

**For lunch service, please order at the bar.**