

Lunch menu

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

Beer battered fries \$10
 Bowl of beer battered fries, with lemon mayo and tomato sauce.

Spicy wedges **V** \$14
 Served with cheese, sour cream & sweet chilli sauce.

Pork ribs \$18
 Marinated in homemade sticky barbecue sauce.

Potato and kumara rosti **GF, V, VV option** \$20
 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. \$22
- **Falafel:** Chickpea falafel and a labne spread. **V VV option** \$17
- **Pork:** Stuffed pork belly with apple sauce. \$18

Side dishes: \$8

- 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. \$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

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. \$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

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

\$45

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

\$25

For lunch service, please order at the bar.