## Lunch menu

THE PIER HOTEL

| <b>Garlic bread</b><br>Homemade bread, toasted, with garlic butter. <b>v</b>  | \$13                 |
|---|----------------------|
| The Pier soup<br>With toasted homemade bread. GF option   | \$17                 |
| Crumbed pumpkin, kumara & cashew croquettes<br>With a green salad, toasted seeds & satay sauce. v   | \$22                 |
| <ul> <li>Fresh green salad GF, V, VV option</li> <li>With toasted seeds and crispy kumara and:</li> <li>With feta cheese.</li> <li>With chickpea falafel and feta cheese.</li> <li>With house smoked salmon and feta cheese.</li> </ul> | \$22<br>\$24<br>\$29 |
| <b>Fries</b><br>Bowl of fries, with lemon mayo and tomato sauce.  | \$12                 |
| Spicy wedges v<br>Served with cheese, sour cream & sweet chilli sauce.  | \$17                 |
| <b>Pork ribs</b><br>Marinated in homemade sticky barbecue sauce with salad & fries.   | \$33                 |
| <b>Potato and kumara rosti</b> GF, V, VV option<br>Served with a green salad, feta and mushrooms.   | \$24                 |
| Open sandwiches:<br>Come with The Pier's garlic bread, salad, cheese, & fries. Choose betw<br>• Steak: 130g ribeye with an onion marmalade & lemon mayo   | 4                    |
| <ul> <li>Falafel: Chickpea falafel and a labne spread. V VV option</li> </ul>   | \$24                 |
| • <b>Pork:</b> Stuffed pork belly with apple sauce.   | \$26                 |
| Side dishes: \$10   | V = vegetarian       |

| • | Fries        | v – vegetarian     |
|---|--------------|--------------------|
| • |              | VV = vegan         |
| • | Green salad  | GF = gluten free   |
| • | Jasmine rice | Gluten Free Bread: |
|   |              | Add \$1 per slice  |
|   |              |                    |

Please note our fries are lightly spiced.

For lunch service, please order at the bar.

## Seafood

| Crumbed calamari   |              |
|--|--------------|
| Crumbed in-house, served with lemon mayonnaise and:  |              |
| Green salad.   | \$22         |
| Green salad and fries.   | \$27         |
| Seafood chowder GF option  |              |
| Creamy and loaded with seafood. Served with toasted homemade bread.  |              |
| • Small  | \$18         |
| • Large  | \$26         |
| Crayfish chowder   | \$33         |
| Made with Kaikoura crayfish. Served with toasted homemade bread.   | çoo          |
|  |              |
| West coast whitebait GF option<br>Your choice of: Egg omelette or micro battered (Dusted in flour, deep fried) |              |
| <ul> <li>Small: 50 Gram, with green salad.</li> </ul>  | \$28         |
| <ul> <li>Large: 100 Gram, with green salad and fries.</li> </ul>   | \$42         |
| Large. 100 Gram, with green salad and mes.   | Υ 12         |
| Marlborough green shell mussels  |              |
| Steamed in a lemongrass, coriander, sweet chilli, lemon, garlic & coconut cream sauce.                         |              |
| Served with toasted homemade bread.  | \$24         |
| Small  | \$24<br>\$32 |
| • Large  | 722          |
| Paua   |              |
| Sliced and lightly fried.  |              |
| Small: 50 Gram, with salad   | \$29         |
| Large: 100 Gram, with salad and fries  | \$44         |
| Seafood platter  | \$55         |
| In-house smoked salmon, steamed mussels, micro battered whitebait, sliced paua,                                | ŶŨŨ          |
| smoked fish pate, calamari, pan fried fish. With toasted bread & a seaweed salad.                              |              |
| Kaikoura crayfish GF option  | POA.         |
| NZ rock lobster. Oven baked with garlic butter. Served with:   | TOA.         |
| Green salad and fries.   |              |
| Coleslaw and Jasmine rice.   |              |
|  |              |
|  |              |
| Fish, chips and salad GF option  | \$29         |
| Fish of the day with fries and green salad and your choice of:   | \$29         |
|  | \$29         |

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