



## DINNER MENU

Garlic Bread	13
toasted homemade bread   garlic butter <b>V, GF</b>	
The Pier Soup	17
ask for the special of the day   toasted homemade bread <b>GF</b>	
Fresh Green Feta Salad	22
add smoked chicken extra \$7.00 <b>V, VV</b>	
Aged Angus Ribeye 280gm	45
chargrilled   red wine jus   garlic butter	
Choice of salad & fries OR steamed & roasted vegetables <b>GF</b>	
<i>wine match: bottle   Trinity Hill red blend OR glass   Devils Staircase Pinot Noir</i>	
Hog Roll	36
roasted pork belly   rolled   breadcrumb stuffing   apple sauce   crackling	
Choice of salad & fries OR steamed & roasted vegetables	
<i>wine match: Two Rivers Pinot Gris   Hunters Riesling</i>	
Pork Ribs	33
marinated in homemade BBQ sauce   green salad   fries <b>GF</b>	
<i>wine match: Devils Staircase Pinot Noir</i>	
Oven Baked Chicken	32
seasoning   creamy sauce   mash potato   green beans <b>GF</b>	
<i>wine match: Jules Taylor Chardonnay</i>	
Roast Vegetable & Lentil Lasagne	24
pea puree   salad   <b>GF, V, V</b>	
<i>wine match: Allan Scott Sauvignon Blanc</i>	
<b>SIDE DISHES</b>	
Bowl of fries	10
seasoning   lemon mayo   tomato sauce <b>GF</b>	
Green Salad	10
Jasmine Rice	10
Steamed OR Roasted Vegetables	10
Mash Potato	10
Gluten Free Bread ( 2 pieces)	6

**GF - gluten free | V - vegetarian | VV - vegan | DF - dairy free**





## SEAFOOD

<b>Famous Kaikoura Crayfish</b> whole or half depending on availability   oven baked in garlic butter   Choice of green salad & fries OR homemade coleslaw & jasmine rice <b>GF</b> <i>wine match: Nautilus Sauvignon Blanc OR Jules Taylor Chardonnay</i>	POA
<b>Seafood Platter</b> salmon cakes   steamed mussels   micro battered whitebait   paua   pan fried fish of the day   smoked fish pate   toasted homemade bread   seaweed salad <i>wine match: Allan Scott Sauvignon Blanc OR Jules Taylor Chardonnay</i>	55
<b>New Zealand Paua Entree   Main</b> sliced & fried   Entree served with green salad   Main served with green salad & fries <b>GF</b> <i>wine match: Nautilus Sauvignon Blanc</i>	29   44
<b>West Coast Whitebait Entree   Main</b> Choice of egg omelette <b>GF</b> OR micro battered (dusted in flour, fried) Entree served with green salad   Main served with green salad & fries <i>wine match: Allan Scott Sauvignon Blanc</i>	28   42
<b>Marlborough Green Shell Mussels Entree   Main</b> steamed   sautéed garlic butter   toasted homemade bread <b>GF</b> <i>wine match : Allan Scott Sauvignon Blanc</i>	24   32
<b>Crumbed Calamari Entree   Main</b> panko crumbed   deep fried   Entree served with green salad   Main served with green salad & fries <i>wine match: Nautilus Sauvignon Blanc</i>	22   27
<b>Seafood Chowder Entree   Main</b> creamy white sauce   fish   calamari   mussels   toasted homemade bread <b>GF</b> <i>wine match: Jules Taylor Chardonnay</i>	18   26
<b>Fish of the Day</b> ask the server for the special of the day <i>wine match: Nautilus Sauvignon Blanc</i>	POA
<b>In-house Smoked Fish Salad</b> pickled red onion   croutons   smoked fish   lemon parsley dressing	29

## DESSERTS

<b>Homemade Apple &amp; Pear Crumble</b> served with vanilla ice cream	15.5
<b>Homemade Pavlova</b> served with berry compote   cream	15.5
<b>Rich Chocolate Torte</b> served with vanilla ice cream   berry compote   cream	15.5
<b>Vanilla Ice Cream Sundae</b> Choice of chocolate   berry   caramel sauce	14.5

