

Garlic bread \$13
Homemade bread, toasted, with garlic butter. **V GF option**

The Pier soup \$17
With toasted homemade bread. **GF option**

Crumbed pumpkin, kumara & cashew croquettes \$22
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. \$22
- With falafel and feta cheese. \$24
- With house smoked salmon and feta cheese. \$29

Aged angus ribeye 300g **GF option** \$45
Char-grilled to your liking finished with red wine jus & garlic butter.
Choice of:

- Green salad and fries.
- Steamed and roasted vegetables.

Hog roll \$36
Roasted pork belly, rolled and stuffed, topped with apple sauce and crackling.
Choice of:

- Green salad and fries.
- Steamed and roasted vegetables.

Pork ribs **GF option** \$33
Marinated in a home-made sticky barbecue sauce.
Served with green salad & fries.

Potato & kumara rosti **V, GF, VV option** \$30
Served with feta, mushrooms, vegetables and tomato & chilli jam

Side dishes \$10

- Jasmine rice
- Fries
- Green salad
- Roasted vegetables
- Steamed vegetables

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. \$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.

West coast whitebait GF option

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

- Small: 50 Gram, with green salad. \$28
- Large: 100 Gram, with green salad and fries. \$42

Marlborough green shell mussels GF option

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

- Small \$24
- Large \$32

Paua

Sliced and lightly fried

- Small: 50 Gram, with green salad. \$29
- Large: 100 Gram, with green salad and fries. \$44

Seafood platter \$55

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

Kaikoura crayfish GF option

NZ rock lobster, Oven baked.

Served with side of garlic butter and choice of:

- Green salad and fries.
 - Coleslaw and jasmine rice.
- POA.

Fish of the day GF option \$42

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