



## LUNCH MENU

Garlic Bread toasted homemade bread   garlic butter <b>V, GF</b>	13
The Pier Soup ask for the special of the day   toasted homemade bread <b>GF</b>	17
Loaded Wedges sour cream   sweet chilli sauce   cheese   add bacon extra \$3.00	17
Fresh Green Feta Salad vinegerette dressing   <b>V, VV</b> add smoked chicken extra \$7.00 <i>wine match: Jules Taylor Chardonnay</i>	22
Open 120gm Steak Sandwich toasted homemade garlic bread   salad   cheese   onion marmalade   lemon mayo   fries <b>GF</b> <i>wine match: Devils Staircase Pinot Noir</i>	29
Pork Ribs marinated in homemade BBQ sauce   green salad   fries <i>wine match: Devils Staircase Pinot Noir</i>	33
Roast Vegetable & Lentil Lasagne pea puree   salad <b>GF, V, VV</b> <i>wine match: Allan Scott Sauvignon Blanc</i>	24

## FAMOUS KAIKOURA CRAYFISH

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
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## SIDE DISHES

Beer Battered Fries small   large seasoning   lemon mayo   tomato sauce <b>GF</b>	10   12
Green Salad	10
Jasmine Rice	10
Gluten Free Bread ( 2 pieces)	6

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

**PLEASE ORDER UP AT THE BAR**





## SEAFOOD

<b>Seafood Platter</b>	55
salmon cakes   steamed mussels   micro battered whitebait   paua   pan fried fish   smoked fish pate   toasted homemade bread   seaweed salad <i>wine match: Allan Scott Sauvignon Blanc OR Jules Taylor Chardonnay</i>	
<b>Crumbed Calamari Entree   Main</b>	22   27
panko crumbed   deep fried Entree served with green salad   Main served with green salad & fries <i>wine match: Nautilus Sauvignon Blanc</i>	
<b>New Zealand Paua Entree   Main</b>	29   42
sliced   lightly fried Entree served with green salad   Main served with green salad & fries <b>GF</b> <i>wine match: Nautilus Sauvignon Blanc</i>	
<b>West Coast Whitebait Entree   Main</b>	28   36
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>	
<b>Marlborough Green Shell Mussels Entree   Main</b>	24   32
steamed   sautéed garlic butter   toasted homemade bread <b>GF</b> <i>wine match : Allan Scott Sauvignon Blanc</i>	
<b>Seafood Chowder Entree   Main</b>	18   26
creamy white sauce   fish   calamari   mussels   toasted homemade bread <b>GF</b> <i>wine match: Jules Taylor Chardonnay</i>	
<b>The Pier Fish &amp; Chips</b>	29
Choice of battered or panfried fish of the day   fries   salad <b>GF</b> <i>wine match: Nautilus Sauvignon Blanc</i>	
<b>In-house Smoked Fish Salad</b>	29
pickled red onion   croutons   smoked fish   lemon parsley dressing	

## DESSERTS

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

