



LUNCH MENU

Garlic Bread	13
toasted homemade bread garlic butter V, GF option	
The Pier Soup	17
ask for the special of the day toasted homemade bread GF option	
Spicy Wedges	17
sour cream sweet chilli sauce cheese V option add bacon extra \$3.00	
Fresh Green Feta Salad	22
vinegerette dressing V, VV option add smoked chicken extra \$7.00 <i>wine match: Jules Taylor Chardonnay</i>	
120gm Open Steak Sandwich	29
toasted homemade garlic bread salad cheese onion marmalade lemon mayo fries GF option <i>wine match: Misha's Vineyard Pinot Noir</i>	
Pork Ribs	33
marinated in homemade BBQ sauce green salad fries GF option <i>wine match: Misha's Vineyard Pinot Noir</i>	
Roast Vegetable & Lentil Lasagne	24
pea puree salad GF, V <i>wine match: Allan Scott Sauvignon Blanc</i>	
Spinach Kumara & Feta Fritter	26
mango salsa roast vegetables GF, V <i>wine match: Jules Taylor Pinot Gris</i>	

SIDE DISHES

Beer Battered Fries small large	10 12
seasoning lemon mayo tomato sauce GF option	
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

Famous Kaikoura Crayfish

whole or half depending on availability | oven baked in garlic butter | POA
Choice of green salad & fries OR homemade coleslaw & jasmine rice **GF option**
wine match: Nautilus Sauvignon Blanc OR Jules Taylor Chardonnay

Seafood Platter

55

salmon cakes | steamed mussels | micro battered whitebait | paua | calamari |
pan-fried fish | smoked fish pate | toasted homemade bread | seaweed salad
wine match: Allan Scott Sauvignon Blanc OR Jules Taylor Chardonnay

Crumbed Calamari small | large

22 | 27

panko crumbed and deep fried
Small served with green salad | Large served with green salad & fries
wine match: Nautilus Sauvignon Blanc

New Zealand Paua 50gm small | 100gm large

29 | 42

sliced and lightly fried
Small served with green salad | Large served with green salad & fries
wine match: Nautilus Sauvignon Blanc

West Coast Whitebait 50gm small | 100gm large

28 | 36

Choice of egg omelette **GF** OR micro battered (dusted in flour | fried)
Small served with green salad | Large served with green salad & fries
wine match: Allan Scott Sauvignon Blanc

Marlborough Green Shell Mussels 700gm small | 900gm large

24 | 32

steamed | sautéed garlic butter | toasted homemade bread **GF option**
wine match : Allan Scott Sauvignon Blanc

Seafood Chowder small | large

creamy white sauce | fish | calamari | mussels | toasted homemade bread **GF option** 18 | 26
wine match: Jules Taylor Chardonnay

The Pier Fish & Chips

Choice of battered OR panfried fish of the day | fries | salad **GF option** 29
wine match: Nautilus Sauvignon Blanc

In-house Smoked Fish Salad

pickled red onion | croutons | smoked fish | lemon parsley dressing 29

