



## DINNER MENU

Garlic Bread toasted homemade bread   garlic butter <b>V, GF option</b>	13
The Pier Soup ask for the special of the day   toasted homemade bread <b>GF option</b>	17
Fresh Green Feta Salad vinegerette dressing   <b>V, VV option</b> add smoked chicken extra \$7.00	22
Aged Angus Ribeye 280gm chargrilled   red wine jus   garlic butter Choice of salad & fries OR steamed & roasted vegetables <b>GF</b> <i>wine match: bottle   FROMM Pinot Noir OR glass   Misha's Vineyard Pinot Noir</i>	45
Hog Roll roasted pork belly   rolled   breadcrumb stuffing   apple sauce   crackling Choice of salad & fries OR steamed & roasted vegetables <i>wine match: Two Rivers Pinot Gris</i>	36
Pork Ribs marinated in homemade BBQ sauce   green salad   fries <b>GF option</b> <i>wine match: Misha's Vineyard Pinot Noir</i>	33
Oven Baked Chicken seasoning   creamy sauce   mash potato   green beans <b>GF option</b> <i>wine match: Jules Taylor Chardonnay</i>	32
Roast Vegetable & Lentil Lasagne pea puree   salad   <b>GF, V</b> <i>wine match: Allan Scott Sauvignon Blanc</i>	24
Spinach Kumara & Feta Fritter mango salsa   roasted vegetables   <b>GF, V</b> <i>wine match : Jules Taylor Pinot Gris</i>	26

## SIDE DISHES

Bowl of fries seasoning   lemon mayo   tomato sauce <b>GF option</b>	10
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**





## SEAFOOD

<p><b>Famous Kaikoura Crayfish</b> whole or half depending on availability   oven baked in garlic butter   Choice of green salad &amp; fries OR homemade coleslaw &amp; jasmine rice <b>GF option</b> <i>wine match: Nautilus Sauvignon Blanc OR Jules Taylor Chardonnay</i></p>	POA
<p><b>Seafood Platter</b> salmon cakes   steamed mussels   micro battered whitebait   paua   calamari   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></p>	55
<p><b>New Zealand Paua 50gm small   100gm large</b> sliced &amp; fried   Small served with green salad   Large served with green salad &amp; fries <i>wine match: Nautilus Sauvignon Blanc</i></p>	29   44
<p><b>West Coast Whitebait 50gm small   100gm large</b> Choice of egg omelette <b>GF</b> OR micro battered (dusted in flour, fried) Small served with green salad   Large served with green salad &amp; fries <i>wine match: Allan Scott Sauvignon Blanc</i></p>	28   42
<p><b>Marlborough Green Shell Mussels 700gm small   900gm large</b> steamed   sautéed garlic butter   toasted homemade bread <b>GF option</b> <i>wine match : Allan Scott Sauvignon Blanc</i></p>	24   32
<p><b>Crumbed Calamari small   large</b> <i>panko crumbed and deep fried</i> Small served with green salad   Large served with green salad &amp; fries <i>wine match: Nautilus Sauvignon Blanc</i></p>	22   27
<p><b>Seafood Chowder small   large</b> creamy white sauce   fish   calamari   mussels   toasted homemade bread <b>GF option</b> <i>wine match: Jules Taylor Chardonnay</i></p>	18   26
<p><b>Fish of the Day</b> ask the server for the special of the day <i>wine match: Nautilus Sauvignon Blanc</i></p>	POA
<p><b>In-house Smoked Fish Salad</b> <i>pickled red onion   croutons   smoked fish   lemon parsley dressing</i></p>	29

