

# Lunch menu

THE PIER HOTEL  
restaurant | bar | b&b | accommodation | functions | courtesy van

<b>Garlic bread</b>	\$13
Homemade bread, toasted, with garlic butter. <b>v</b>	
<b>Bread &amp; dips</b>	\$15
Warm homemade bread and a trio of dips. <b>v</b>	
<b>The Pier soup</b>	\$17
With toasted homemade bread. <b>GF option</b>	
<b>Crumbed pumpkin, kumara &amp; cashew croquettes</b>	\$22
With a green salad, toasted seeds & satay sauce. <b>v</b>	
<b>Fresh green salad</b> <b>GF, V, VV option</b>	
With toasted seeds and crispy kumara and:	
• With feta cheese.	\$22
• With chickpea falafel and feta cheese.	\$24
• With house smoked salmon and feta cheese.	\$29
<b>Beer battered fries</b>	\$12
Bowl of beer battered fries, with lemon mayo and tomato sauce.	
<b>Spicy wedges</b> <b>v</b>	\$17
Served with cheese, sour cream & sweet chilli sauce.	
<b>Pork ribs</b>	\$30
Marinated in homemade sticky barbecue sauce with salad & fries.	
<b>Potato and kumara rosti</b> <b>GF, V, VV option</b>	\$24
Served with a green salad, feta and mushrooms.	
<b>Open sandwiches:</b>	
Come with The Pier's garlic bread, salad, cheese, & fries. Choose between:	
• <b>Steak:</b> 130g ribeye with an onion marmalade & lemon mayo.	\$29
• <b>Falafel:</b> Chickpea falafel and a labne spread. <b>v VV option</b>	\$24
• <b>Pork:</b> Stuffed pork belly with apple sauce.	\$26

## Side dishes: \$10

- Beer battered fries
- Green salad
- Jasmine rice

**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 beer battered fries. \$27

## Seafood chowder **GF option**

Creamy and loaded with seafood. Served with toasted homemade bread.

- Small \$18
- Large \$26

## Crayfish chowder

Made with Kaikoura crayfish. Served with toasted homemade bread.

\$33

## West coast whitebait **GF option**

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

- Small: 50 Gram, with green salad. \$26
- Large: 100 Gram, with green salad and beer battered fries. \$39

## Marlborough green shell mussels

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 salad \$29
- Large: 100 Gram, with salad and beer battered fries \$42

## Seafood platter

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

\$55

## Kaikoura crayfish **GF option**

NZ rock lobster. Oven baked with garlic butter. Served with:

- Green salad and beer battered fries.
- Coleslaw and Jasmine rice.

POA.

## Fish, chips, and salad **GF option**

Fish of the day with beer battered fries and green salad and your choice of:

- Tempura batter
- Pan fried

\$29

**For lunch service, please order at the bar.**