

# Dinner Menu

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

**Bread & dips** \$15  
Warm homemade bread and a trio of dips. **V**

**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 beer battered 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 beer battered fries.
- Steamed and roasted vegetables.

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

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

## Side dishes \$10

- Beer battered fries
- Green salad
- Roasted vegetables
- Steamed vegetables
- Mashed potato
- 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 of the day **GF option**

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

\$40