

# Alfresco's

## breakfast

available from 8am-11.30am

**bay breakfast** \$20.00  
two eggs, streaky bacon, hash browns, artisan sausage, roasted tomato, toast.

**eggs benedict (gf opt)(v)**  
two poached egg, spinach, toasted english muffin, hollandaise & your choice of...  
**bacon** \$18.00  
**vege (tomato & mushroom)** \$18.50  
**salmon** \$21.00

**keto breakfast (gf)(v opt)** \$18.50  
spinach, smoked salmon, poached egg, goat cheese, avocado tomato & chilli salsa, hollandaise.

**hot cakes (v opt)** \$17.50  
hotcakes, streaky bacon, blueberry compote, maple syrup, vanilla mascarpone.

**light & tasty (v)(df opt)** \$16.50  
house made granola, berry compote, fresh fruit, greek yoghurt, milk.

**mince on toast (df)(gf opt)** \$17.50  
classic nz savoury mince, poached egg, chunky toast, onion rings.

**bacon and eggs (gf)(df)** \$12.00  
two eggs, streaky bacon, toast.

**fresh fruit (gf)(df)(v)** \$12.00  
fresh fruit selection.

**fisherman's breakfast (gf opt)** \$POA  
fish of day, toasted ciabatta, roasted tomato, spinach, poached egg, crushed potato, hollandaise.

### breakfast extras

smoked salmon \$7.00  
fried mushrooms \$4.50  
tom and avo salsa \$4.50  
sausage \$3.50  
onion rings \$3.50  
1/2 roasted tomato \$2.00  
bacon \$4.00  
hash browns \$3.50  
spinach baby \$3.00  
toast \$1.00  
hollandaise \$1.50  
2 eggs \$6.00

## lite bites & salads

available from 11.30am-late

**paté (gf opt)** \$12.90  
house made paté, chutney, toasted ciabatta & garden salad.

**bruschetta (v)(gf opt)(df)** \$14.50  
tomato, red onion, basil, garlic, balsamic glaze, & olive oil on toasted ciabatta.

**loaded wedges** \$15.50  
topped with crispy bacon bits, sour cream, jalapenos, sweet chili sauce, cheese & avocado salsa.

**bread & dips** \$11.20  
selection of breads with olives, humus, pesto, olive oil, balsamic & pate.

**fries** \$6.50  
**garlic fries** \$7.50  
**garlic bread** \$6.00

**snacky bowl (gf)** \$8.60  
olives, cheese, tomato sunblush, nuts & seeds.

**prosciutto salad (gf)(df opt)** \$22.00  
prosciutto, olives, sunblush tomatoes, feta, red onion, sunflower & pumpkin seeds, leafy greens, red wine vinaigrette.

**summer salad (gf)(df opt)(v)** \$20.90  
broccolini, pomegranate, olives, sunblush tomatoes, carrots, courgette, toasted almonds, seeds, pesto, balsamic & leafy greens.

## burgers

available from 11.30am-late

all burgers served with fries (gf bread available).

**taniwha frybread burger** \$22.50  
braised beef cheeks, crispy bacon bits, fried egg, edam cheese, jalapenos, aioli & mustard slaw.

**southern fry chicken** \$21.50  
southern fried chicken, goat cheese, aioli, pesto, avocado salsa, lettuce, tomato & slaw.

**fish burger** \$21.50  
beer battered or pan fried fish of the day, tartare sauce, pickled ginger, citrus mayo, lettuce, tomato & slaw.

**veggie burger** \$21.50  
spiced chickpeas & vegetable patty, avocado salsa, haloumi, pesto, lettuce, tomato & slaw.

## from the sea

available from 11.30am-late

**seafood chowder**  
creamy chowder with fry bread.  
**entrée \$19.00** **main \$28.00**

**salt & pepper calamari (gf)**  
served with garden salad, chili and lime dressing, citrus mayo, sweet chili mayo & crispy capers.  
**entrée \$16.00** **main \$28.90**

**paua's & cream** **entrée \$18.90**  
creamed paua's with fry bread.

**fish & chips (gf opt)** \$POA  
beer battered or pan fried fish of the day with garden salad, rustic fries, tartare sauce & lemon.

**green lip mussels (gf opt)(df)**  
steamed in a tomato & garlic sauce, topped with tomato chili salsa, fresh coriander, with toasted ciabatta.  
**entrée \$17.80** **main \$31.00**

**sashimi (gf)(df)** \$POA  
sashimi of the day served with soy sauce, pickled ginger & wasabi.

**oysters (gf)(df)**  
served with fresh ginger & lime juice.  
**each \$4.00** **battered \$5.00**  
**1/2 doz \$20.00** **battered 1/2 \$24.00**  
**dozen \$34.00** **battered \$38.00**

## platters

available from 11.30am-late

**no batter seafood platter** \$89.90  
local oysters, mussels, sashimi, pan fried fish, prawns, scallop & bacon skewers, fish skewers, salt & pepper calamari, chef's choice, garden salad & garlic bread.

**carnivore platter** \$79.90  
lamb, steak & chicken skewers, pate, black pudding, cured meats, sour cream, wedges, pickled onions, chef's choice & toasted breads.

**munchy platter** \$55.00  
cheeses, pate, olives, cured meats, hummus, sunblush tomatoes, pesto, chutney, grapes, crackers & toasted breads.

(v) Vegetarian (df) Dairy Free (gf) Gluten Free  
(gf opt) Gluten Free Option Available  
(df opt) Dairy Free Option Available

## skewers

available from 11.30am-late

**beef** \$7.60  
marinated steak & cherry tomatoes.

**lamb** \$7.60  
minted lamb rump & red onion.

**satay chicken** \$7.60  
chicken in peanut satay sauce.

**prawn** \$8.60  
garlic chili prawns & cherry tomato.

**scallops** \$8.60  
scallops, bacon & sunblush tomatoes.

**fish** \$8.60  
marinated fish with dipping sauce.

## mains

available from 5pm-late

**steak (gf)** \$36.50  
250g sirloin, rustic fries, garden salad, slow roasted tomato & creamy mushroom sauce.

**lamb (gf)** \$34.50  
Lamb rump, two root gratin, ratatouille, green beans, crispy kale & lamb reduction.

**fish of day** \$POA  
Please ask server for today's catch.

**stuffed zucchini (gf)(v)** \$29.00  
ratatouille stuffed zucchini, served with olives, parmesan, lentils, carrots, spinach, pesto, & toasted nuts.

**chicken (gf)** \$31.00  
chicken breast stuffed with spinach & feta, crushed potatoes, creamy leeks, mushroom & tarragon.

## desserts

available from 11.30am-late

**duo of cheese** \$15.90  
two cheeses with house made chutney, grapes & crackers.

**dark choc mousse** \$15.50  
brownie, raspberry puree, shortbread, cream.

**lemon blueberry steamed pudding** \$14.90  
pastiche ice cream & crushed nuts.

**house made ice cream selection** \$14.00  
chefs choice of ice creams with garnishes.