

LATE BIRD BRUNCH

served until 1 pm

LUNCH

11:30 am to 5 pm

TO SHARE

EGGS BENEDICT

*GF opt + DF opt + V opt

Toasted sourdough / spinach & kale /

2 poached eggs / hollandaise

Bacon \$ 17.50

Pan-fried fish \$ 18.90

Smoked salmon \$ 18.50

Veggies \$ 20.00

(Marinated cherry tomato /
avocado & goat cheese cream)

PANCAKES

\$ 15.50

V opt

Pancakes / caramelised banana /

bacon / maple syrup

EGGS & TOAST

\$ 7.50

*GF opt + DF opt

2 Eggs (poached, fried or scrambled) /

toasted wholemeal sourdough,

ADD:

Bacon + \$ 4.50

Smoked salmon + \$ 8.00

CRUNCHY GRANOLA \$ 15.00

Granola / fresh berries / coconut yoghurt /
milk (DF milk available + \$0.50)

SIDES

GARDEN SALAD \$ 7.50

CHUNKY CHIPS \$ 5.50

GARLIC CHUNKY CHIPS \$ 6.50

GARLIC BREAD \$ 6.50

CHEESY GARLIC BREAD \$ 7.50

DF* Dairy Free *DF opt Dairy Free Option

*GF opt Gluten Free Option

V Vegetarian V opt Vegetarian Option

FISH & CHIPS

Market Price

*GF opt + DF opt

Pan fried or battered / salad / chunky chips / lemon / tartare sauce

PORK BELLY & MARINATED MUSSELS \$ 26.50

*GF + DF opt KETO FRIENDLY

Pork crackle / roasted capsicum / feta / cos lettuce / poached apple /
cucumber / radish / toasted sesame & cashew / chili & lime dressing

OPEN STEAK SANDWICH \$ 18.00

*GF opt

Toasted sourdough / kewpie sriracha mayo /
leafy greens / marinated cherry tomatoes / feta

BEEF BURGER \$ 24.50

*GF opt

Jalapeno & feta beef patty / cos lettuce / tomato / pickled beetroot /
onion rings / kewpie mayo / toasted bun / chunky chips

CHOWDER \$ 20.00

\$ 20.00

Fresh Cloudy Bay clams / green lip mussel /
creamy seafood broth / toasted bread

CAESAR SALAD \$ 12.00

\$ 12.00

Cos lettuce / garlic & thyme croutons / anchovies /
crispy bacon / parmesan / poached egg / caesar dressing

With smoked chicken \$ 19.50

or smoked salmon \$ 19.50

SUMMER VEG' TAGLIATELLE \$ 21.50

\$ 21.50

Roasted eggplant / capsicum / kamo kamo / olives /
sundried tomatoes / pesto / parmesan

GARLIC & CHILI MUSSEL TAGLIATELLE \$ 22.50

\$ 22.50

Green lip mussels / tomato, garlic & chili sauce /
lemon / creme fraiche / parmesan

SEAFOOD PLATTER \$ 100.00

\$ 100.00

*GF opt

Paua / Cloudy Bay clams / oysters /
sashimi / mussels / calamari /
pan fried fish / citrus salad / bread

SASHIMI PLATE \$ 47.50

\$ 47.50

*GF opt + *DF

Market fish / paua / salmon /
lemon / soy sauce / wasabi /
pickled ginger & seaweed

BREAD BOARD \$ 16.50

\$ 16.50

*GF opt + DF opt + V opt

Pate / hummus / olives / feta /
smoked paprika butter / pesto /
chutney / bread

SMALL PLATES

PAUA & CREAM \$ 20.00

\$ 20.00

*GF opt

NZ Blackfoot paua / cream /
toasted bread / pickled seaweed

CALAMARI & DIPS \$ 14.00

\$ 14.00

*GF opt

Salt & pepper squid / tartare verde /
aioli / kewpie sriracha mayo / lemon

DUCK LIVER PATE \$ 12.50

\$ 12.50

*GF opt

Chutney / smoked paprika butter /
toasted bread

OYSTERS

1/2 DOZEN NATURAL \$ 20.00

\$ 20.00

1/2 DOZEN KILPATRICK \$ 25.00

\$ 25.00

1/2 DOZEN ROCKEFELLER \$ 25.00

\$ 25.00

TRIO \$ 13.50

\$ 13.50

*Please be advised that we use allergens in the kitchen, so we cannot guarantee 100% allergen free