



STARTERS

GARLIC BREAD (v) 9.50
Focaccia covered in garlic herb butter & topped with toasted seeds

CHEESY PESTO PIZZA BREAD (v, gf on request) 11.00
Basil pesto & mozzarella topped with parmesan on our own house made pizza bread



ENTREES

SEAFOOD CHOWDER 18.50
Creamy chowder filled with mussels, clams & shrimps served with toasted ciabatta

SPICY BUFFALO WINGS 19.00
Half a dozen Cajun spiced wings covered in spicy hot sauce & served with sour cream & seasonal dressed salad greens

SALT & PEPPER CALAMARI (gf on request) 18.00
Crispy coated calamari served with red pepper chilli jam, sour cream & seasonal dressed salad greens

CHORIZO MUSSELS (gf on request) 18.50
Fresh mussels tossed in a creamy spicy chorizo & tomato sauce served with toasted ciabatta

FETA BRUSCHETTA (v, gf on request) 18.00
Marinated tomato with basil & garlic topped with creamy cow's feta served with toasted ciabatta



KIDS Available from 7am till late

SLIDER MEAL 10.00
Cheese burger slider served with fries or salad
Extra slider 4.00

DAILY PASTA 10.00
Ask your server for today's flavour

FISH & CHIPS 10.00
Hoki fish bites coated in a delicate crumb served with fries or salad

CHICKEN NUGGETS & CHIPS 10.00
Coated in tempura batter served with fries or salad

ICE CREAM SUNDAE 6.00
Served with 2 scoops of vanilla ice cream and your choice of chocolate, caramel or strawberry



SIDES

SEASONAL SALAD 7.00

POTATO GRATIN 7.00

SEASONAL VEGETABLES 7.00

FRIED EGGS (2) 3.00

CIABATTA (2) 3.00

CRISPY FRIES WITH TOMATO SAUCE 4.50

SEASONED WEDGES WITH SOUR CREAM 5.00



MAINS

FISH OF THE DAY (gf) 34.00
F.O.D served with a lemon, herb, pea & prawn risotto, topped with a rocket & spring onion salad dressed with a lemon infused olive oil

HOISIN PORK BELLY 32.00
Pork belly braised with ginger & hoisin sauce, served with sesame stir fried vegetables, kumara & coconut puree garnished with radish & salted candied cashews

CHICKEN BREAST (gf) 30.00
Chicken breast wrapped in prosciutto served with creamy potato gratin, bruschetta & pureed avocado

FISH & CHIPS (gf on request) 28.00
Market fish of the day battered, or pan fried, served with fries, seasonal dressed salad & tartare sauce

SMOKED CHICKEN FETTUCINE (v on request) 26.50
Smoked chicken, bacon, mushroom and spinach tossed in egg fettucine in a creamy basil pesto sauce garnished with Parmesan

CAJUN CHICKEN SALAD (v, gf) 21.50
Cajun spiced chicken served with roasted kumara & red onion, cos lettuce, bacon & toasted cashews lightly dressed in aioli

SCOTCH FILLET (gf) 37.00
300-gram Scotch fillet served with your choice of two sides & one sauce from the options below;

SIDES (Choose 2)

- Seasonal vegetables
- Seasonal Salad
- Potato Gratin
- Fries

SAUCES (Choose 1)

- Garlic herb butter (gf)
- Spicy hot sauce
- Creamy pepper
- Mushroom

T-BONE (gf) 36.00
450-gram T Bone Steak served with fries, two fried eggs & your choice of sauce from the options below;

SAUCES (Choose 1)

- Garlic herb butter (gf)
- Spicy hot sauce
- Creamy pepper
- Mushroom



PIZZA

CAJUN CHICKEN	24.00
Cajun spiced chicken, camembert, red peppers, spring onion & mozzarella topped with sour cream	
ITALIAN	24.00
Pepperoni, olives, camembert, mushrooms & mozzarella topped with basil pesto	
MEAT LOVERS	21.00
A selection of pepperoni, kransky sausage, champagne ham & mozzarella topped with a Smokey BBQ sauce swirl	
PUMPKIN & FETA (v)	19.50
Roasted pumpkin, mushroom, spinach, caramelized onion, feta & mozzarella topped with basil pesto	
HAWAIIAN	15.00
Champagne ham, pineapple & mozzarella	
Gluten free bases	4.00
extra	



DESSERTS

CHEESECAKE OF THE DAY	14.00
Ask your wait staff for today's flavour	
WAFFLE ICE CREAM SUNDAE	13.50
Kapiti vanilla bean ice cream packed into a crunchy waffle cup covered with toasted almonds and your choice of one sauce; Hershey's chocolate sauce, berry compote, or salted caramel	
CHOCOLATE FONDANT	15.00
Whittaker's dark chocolate fondant served with Kapiti vanilla bean ice cream, raspberry couli, chocolate soil & hazelnuts	
CARAMEL DELIGHT	15.00
Salted butter caramel with a crumble base, topped with a mixture of textured caramel creams served with caramelised banana & toasted walnuts	
RED FRUIT CHARLOTTE	15.00
Sponge cake with raspberry pieces, vanilla mousse & red berry jelly, served with white chocolate ganache, raspberry coulis & pistachios	



SEAFOOD BASKET	21.00
A mix of fish bites, marinated mussels & torpedo prawns served with fries and tartare sauce	
MUSSELS	9.50
Marinated with chili, ginger, and coriander	
CAJUN WINGS	14.50
Half a dozen Cajun coated chicken wings served with sour cream	
TORPEDO PRAWNS	
1/2 Dozen	14.00
25.00	Dozen
Whole prawns crumbed and served with sweet chili sauce	
LOADED WEDGES	13.50
Seasoned wedges served with bacon, cheese, sour cream & sweet chili sauce	
BOWL OF WEDGES	8.00
Seasoned wedges served with sour cream	
BOWL OF FRIES <i>(gf)</i>	7.00
Served with tomato sauce	