

Desserts

Served from 11:00am - late

RHUBARB & APPLE PAVLOVA GF DFA	18
Apple mousse, candied almond, rhubarb	
WHITE CHOCOLATE & RASPBERRY CRÈME BRÛLÉE GFA	18
Madaline's, white chocolate fudge, raspberry	
TIRAMISU CHEESECAKE	18
Coffee syrup, candied cocoa nibs, dark chocolate mousse	
AFFOGATO GF	14
Lewis Road Creamery burnt butter & caramel ice cream, Coffee Supreme <i>add your choice of liquor +7.5</i>	
CHEESE BOARD	32
Selection of Chef's choices with crackers, chutney, pickled onion, nuts	

Kids desserts

Served from 11:00am - late

CHOCOLATE BROWNIE GF	12
Vanilla ice cream & chocolate sauce	
ICE CREAM SUNDAE GF	10
Chocolate, strawberry or caramel sauce	

Coffee & Tea

Served from 9:00am - late

COFFEE SUPREME			
Americano	5.6	Iced coffee	7
Macchiato		Iced mochaccino	
Long/short black		Iced chocolate	
Piccolo		Iced americano	5.6
Vienna			
FLAT WHITE			
Flat white	6	KERIKERI TEA	
Cappuccino		Bay of Islands breakfast	6
Mochaccino	6.5	Lemon ginger	
Hot chocolate		Feijoa	
Latte		Earl grey	
Chai latte spicy		Green	
Turmeric latte		Chamomile	
		Manuka mint	

+add decaffe, extra shot, alternative milk 1



Welcome to The Quay

Lloyd, Mike and all the staff are excited to welcome you to The Quay, situated in the stunning Whangarei Town Basin, where we provide a unique dining experience.

Our Executive Chef Squawma Kavanagh brings with him a wealth of experience. A New Zealander by birth, he has for 7 years headed up some of the best restaurants in Canada and we are lucky to have him head up our kitchen here in Whangarei. Squawma with the help of his team has created one of Northland's most inspired menu for Winter 2026 season.

All of our suppliers - whenever possible, are from Northland and we pride ourselves in sourcing some of the best produce possible. We gain most of our fresh produce from sunny Waipu, including from Left Fields market garden. We use the best goat's cheese around from the coolest goats at Belle Chevre, and free-range eggs from MKM that are second to none. When we're not baking our own bread fresh in-house, we serve award-winning loaves from the gold medal-winning Pine Nut Bakery. We endeavour to be a 100% scratch made kitchen which means wherever possible we make everything in house, from our stocks and sauces to our pastas.

If you would like the opportunity to cook like us at home, try some of the recipes from our very own cookbook, The Quay to the Cove available to buy from reception today. If you already have a copy, take the opportunity to purchase our latest cookbook, Global Kitchen.

Enjoy!



Some tools that may assist with navigating our menu with respect to food allergies.

DF - Dairy Free DFA - Dairy Free Available VG - Vegetarian
V - Vegan GF - Gluten Free GFA - Gluten Free Available

DIETARY REQUIREMENTS: For **anaphylaxis, coeliac**, or any dietary request, **please alert our staff** to assist you with the menu choices. Whilst care is taken when caring for special requirements, we cannot guarantee an allergy-free environment. Please note that within the premises we handle seafood, nuts, shellfish, sesame seeds, wheat flour, eggs, fungi, meat, onion, garlic, and dairy products.

Brunch

Served from 9:00am - 3:00pm

CROISSANT & PRESERVES VG	7.5
CHIA PUDDING V GF DF Rhubarb compote, candied almond, coconut yogurt	16
HOMEMADE MUFFIN OF THE DAY VG	6.5
QUAY SOURDOUGH BAGEL	
- Bacon, egg, tomato, rocket, caramelised onion jam	19
- Caprese bagel, buffalo mozzarella curd, spinach, tomato, basil VG	17
- Smoked salmon, caper tapenade, cucumber, spinach, lemon cream cheese	19
SWEET CREPES	
- Rhubarb, honey mascarpone VG	24
- Banana, peanut butter mascarpone, candied walnuts VG	24
FRENCH OMELETTE	
- Prosciutto, gruyere, hollandaise, rosti GF	26
- Goat's cheese, tomato, basil pistou, rosti GF VG	24
SMOKED BRISKET SMASH DFA GFA	29
Smoked beef brisket, duck fat potatoes, tamarillo chutney, basil pistou, poached eggs	
EGGS ON TOAST GFA DFA VG	14
Pasture farmed eggs - poached, scrambled or fried on sourdough	
EGGS BENEDICT GFA VG	22
Pasture farmed poached eggs, wilted spinach, sourdough, hollandaise <i>add streaky bacon +8 smoked salmon +8.5</i>	
CROQUE MADAME	24
Gruyere, ham, caramelised onion, fried egg, dijon sauce	
VEGGIE BREAKFAST GF DFA VG	26
Poached eggs, mushroom, spinach, grilled tomato, rosti	

Extras

Streaky bacon	8	Grilled tomato	5
Smoked salmon	8.5	Mushrooms	7
Beef brisket	12	Hollandaise	3.5
Pork & fennel sausage	7	Hash browns	6
Egg	5	Fresh garden spinach	3
Gluten free toast	4	Side of toast with butter	4
Rosti	8.5	Tamarillo chutney	4

Vegan brunch

Served from 9:00am - 3:00pm

VEGAN SOURDOUGH BAGEL	16
Freshly baked sourdough bagel, tomato, spinach, avocado, basil	
VEGAN BREAKFAST GFA	24
Mushroom, spinach, grilled tomato, hash browns, focaccia	
CHIA PUDDING GF	16
Rhubarb compote, candied almond, coconut yogurt	
Grilled tomato	5
Hash browns	6
Fresh garden spinach	3
Mushrooms	7
Side of toast	4

Vegan

Served 11am - 3pm | 5pm - late

BREADS AND DIPS GFA	16/24
<i>add warmed marinated olives +5</i>	
TEMPURA EGGPLANT GF	25
Sichuan caramel, cucumber, chilli, herb salad	
VEGGIE BUDDAH BOWL GF	29
Quinoa, charred capsicum, corn, almond, baby spinach, lime & sesame vinaigrette	
MARKET GREENS GF	14
FRIES GF	11
Tomato sauce	

Casual dining

Served 11am - 3pm | 5pm - late

JERK CHICKEN BURGER	29
Fried chicken, jerk aioli, grilled pineapple, swiss cheese, red onion, tomato, lettuce & fries	
WAGYU BEEF BURGER GFA DFA	32
Wagyu beef patties, onion, bacon, cheese, lettuce, tomato, pickles, burger sauce & fries	
BEEF CHEEK BOURGUIGNON DFA	34
Beef cheek, focaccia, bone marrow whipped butter	
THE QUAY BATTERED FISH AND CHIPS DF	35
Steak cut fries, green salad, tartare sauce, tomato sauce	
FISH TACOS DFA	30
Market fish tempura style, flour tortilla, cheddar, chimichurri, slaw & fries	
VEGGIE BUDDHA BOWL GF DF VG	29
Quinoa, charred capsicum, corn, almond, baby spinach, lime & sesame vinaigrette	

add chicken +12 add smoked salmon +8.5

Kids

Served 11am - late

HAM & CHEESE PIZZA GFA DFA	22
HAWAIIAN PIZZA GFA DFA	22
CHEESE PIZZA GFA DFA VG	22
CHICKEN TACOS DF	19
FISH N CHIPS DF	19
BATTERED HOTDOG & FRIES	13
CHEESEBURGER & FRIES	19

GLUTEN FREE PIZZA BASE +3
DAIRY FREE CHEESE +2

Entree

Served 11am - 3pm | 5pm - late

BREADS AND DIPS GFA VG	16/24
<i>add chicken liver pate +5</i> <i>add warmed marinated olives +4</i>	
OX TAIL RAVIOLI	28
Stracciatella, vodka sauce	
CHICKEN LIVER PATE GFA	25
Chicken liver pate, brioche, pickles, preserves	
FIORDLAND VENISON CARPACCIO GFA DFA	28
Truffle, apple, shallot, parmesan, focaccia	
SALT & PEPPER CALAMARI GF DF	22/38
Togarashi aioli, parsley, pickled red onion, chilli	
SEAFOOD LINGUINI	27
Blue crab, prawn, garlic, pancetta, bisque sauce	
TEMPURA EGGPLANT GF DF VG	25
Sichuan caramel, cucumber, chilli, herb salad	
LOCAL GROWERS SALAD GFA DFA	22
Hand selected best local greens & vegetables	
TASTING PLATE	39
Selection of three, designed to share. Trust the Chef	
OYSTERS	Market Price
Mignonette	

Kids brunch

Served from 9:00am - 3:00pm

WAFFLES VG	12.5
Nutella, peanut butter, banana	
EGG BENEDICT GFA VG	12
Poached free range egg, wilted spinach, sourdough, hollandaise	
EGG ON TOAST GFA DFA VG	9
Poached, scrambled or fried egg on sourdough	

Main

Served 11am - 3pm | 5pm - late

CRISPY PORK BELLY DFA GFA	45
Celeriac purée, kumara croquette, maple thyme carrots, pancetta, cider jus	
FREE-RANGE CHICKEN BREAST GF DFA	44
Parsnip, oyster mushroom, bone marrow, apple, black garlic purée	
SEAFOOD LINGUINI	44
Blue crab, prawn, garlic, pancetta, bisque sauce	
SOUTHERN ALPINE LAMB SADDLE GF DFA	47
Grass fed pistachio stuffed lamb saddle from the peaks of the Southern Alps with potato gratin, caponata, romesco, green beans, lamb jus	
STEAK BAVETTE	45
Grass fed special reserve bavette, polenta cake, charred broccolini, smoked chilli ketchup, coriander salsa verde, jalapeño pickled onion	
FIORDLAND WILD VENISON RACK	49
Beetroot & goats cheese gratin, onion, kale, pear, smoked beetroot & cognac purée, demi-glace	
BUTTERNUT WELLINGTON VG	39
Goat's feta, sage, cavolo nero, hazelnut, porter jus	
MARKET FISH	45
Locally sourced - changes daily	

To share

Served 11am - 3pm | 5pm - late

CHARCUTERIE BOARD (designed for two) GFA DF	59
A selection of cured meats, honeycomb, pickles, relish, local sourdough	
500G SCOTCH FILLET	110
650G FIORDLAND WILD VENISON RACK	110
650G SOUTHERN ALPINE PISTACHIO STUFFED LAMB SADDLE	110
Apart from charcuterie, all are served with: Duck fat potatoes, caesar salad, seasonal greens, red wine jus	

Pizza

Served 11am - late

MARGHERITA GFA DFA VG	35
Tomato base, Clevedon Buffalo Co mozzarella, tomatoes, basil pistou	
PROSCIUTTO GFA DFA	37
Tomato base, cherry tomatoes, prosciutto, rocket, parmesan	
COSTA BRAVA GFA DFA	37
Sauce Bianca, blue crab, bacon, artichoke, red onion, spinach, mozzarella, parmesan	
DONKEY KONG GFA DFA	37
Chicken, mozzarella, eggplant, crispy shallots, lime, sesame aioli, coriander	
SANTORINI GFA DFA	37
Tomato base, lamb meatballs, olives, feta, red onion, rocket, harissa	
PIG OUT GFA DFA	37
Pork belly, ham, bacon, chorizo, kumara, chipotle mayonnaise, caramelised & pickled onion	
GLUTEN FREE PIZZA BASE +4.5 DAIRY FREE CHEESE +2	

Sides

Served 11am - 3pm | 5pm - late

MARKET GREENS GF DFA VG	14
Siracha butter	
DUCK FAT POTATOES GF DF	14
Spring onion	
FRIES GF DF VG	11
Garlic aioli	
CAESAR SALAD	17
Caesar dressing, bacon, soft boiled egg, parmesan, crouton	
GNOCCHI & CHEESE	17
Gruyere, bacon, chives	