

Desserts

Served from 11:00am - late

TROPICAL PAVLOVA GF DFA	18
Lemon mousse, passionfruit, pineapple, coconut	
BLACK DORIS CRÈME BRÛLÉE GF	18
Black Doris plum, white chocolate truffle	
NEW YORK BAKED CHEESECAKE	18
Strawberry, basil, shortbread, strawberry chantilly	
FLOURLESS CHOCOLATE CAKE GF DFA	18
Chocolate, mandarine gel, pistachio cream	
AFFOGATO GF	14
Lewis Road Creamery burnt butter & caramel ice cream, Coffee Supreme add your choice of liquor +7.5	
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	8
Macchiato		Iced mochaccino	7
Long/short black		Iced chocolate	6
Piccolo		Iced americano	
Vienna	7		
Flat white	6	KERIKERI TEA	6
Cappuccino		Bay of Islands breakfast	
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 summer 2026/2027 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 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 GF DF V	16
Strawberry compote, candied almond, coconut yogurt	
HOMEMADE MUFFIN OF THE DAY VG	6.5
QUAY SOURDOUGH BAGEL	
- Bacon, egg, tomato, rocket, caramelised onion jam	19
- Avocado, tomato, rocket, pickled red onion, salsa verde VG	17
- Smoked salmon, caper tapenade, cucumber, spinach, lemon cream cheese	19
SWEET	
- Strawberry crepes, lemon curd, honey mascarpone, almond VG	24
- Deep fried banana bread, banana caramel, pecans, ginger anglaise VG	25
FRENCH OMELETTE	
- Prosciutto, gruyere, hollandaise, rosti GF	26
- Goat’s cheese, tomato, basil pistou, rosti GF VG	25
- Egg white omelette, smoked salmon, spinach, feta, pickled red onion, lemon GF	26
SMOKED BRISKET SMASH GFA DFA	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	
Add streaky bacon +8 Add smoked salmon +8.5	
STEAK & EGGS GF DFA	35
160G Special reserve bavette, rosti, fried eggs, salsa verde, pickled onion, feta	
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	Wilted 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
Strawberry 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
add warmed marinated olives +5	
TEMPURA EGGPLANT GF	26
Sichuan caramel, cucumber, chilli, herb salad	
VEGGIE BUDDAH BOWL GF	30
Quinoa, charred capsicum, corn, almond, baby spinach, lime & sesame vinaigrette	
VEGAN GREEK PIZZA GFA	37
Olives, capers, capsicum, tomatoes, red onion, vegan cheese	
MARKET GREENS GF	15
FRIES GF	11
Tomato sauce	

Casual dining

Served 11am - 3pm | 5pm - late

CHILLI LIME & MANGO FRIED CHICKEN BURGER Buttermilk fried chicken, chilli, mango chutney, avocado, slaw, lettuce, lime mayo & fries	30
WAGYU BEEF BURGER GFA DFA Wagyu beef patties, onion, bacon, cheese, lettuce, tomato, pickles, burger sauce & fries	33
STEAK FRITES GF DFA 270G bavette, green salad, bearnaise & shoestring fries	45
STREUBEN GFA DFA Pork belly, rye bread, sauerkraut, swiss cheese, russian dressing & fries	30
THE QUAY BATTERED FISH AND CHIPS DF Steak cut fries, green salad, tartare sauce, tomato sauce	35
FISH TACOS DF Market fish tempura style, flour tortilla, chimichurri, jalapeño, slaw & fries	32
VEGGIE BUDDHA BOWL GF DF VG Quinoa, charred capsicum, corn, almond, baby spinach, lime & sesame vinaigrette	30
<i>add chicken +12 add smoked salmon +8.5</i>	

Kids

Served 11am - late

HAM & CHEESE PIZZA GFA DFA	22
HAWAIIAN PIZZA GFA DFA	22
CHEESE PIZZA GFA DFA VG	22
CHICKEN TACOS	19
FISH N CHIPS DF	19
BATTERED HOTDOG & FRIES	13
CHEESEBURGER & FRIES GFA DFA	19
 GLUTEN FREE PIZZA BASE +3 DAIRY FREE CHEESE +2	

Entree

Served 11am - 3pm | 5pm - late

BREADS AND DIPS GFA VG <i>add chicken liver pate +5</i> <i>add warmed marinated olives +4</i>	16/24
TUNA CRUDO GF DF Yuzu vinaigrette, nori mustard, daikon, papaya, mizuna, chilli	28
SEAFOOD LINGUINI Prawns, snapper, mussels, capers, anchovies, tomato, lemon, garlic, chilli, parsley	28
SALT & PEPPER CALAMARI GF DF Togarashi aioli, parsley, pickled red onion, chilli	22/38
DUO OF PORK DF Citrus glazed pork belly, pork cheek croquette, sauerkraut, apricot hot sauce	28
VENISON TARTARE GFA DFA Truffle, pickled shallot, rocket, parmesan, focaccia	31
CHICKEN LIVER PARFAIT GFA Chicken liver parfait, port wine jelly, focaccia, pickles, preserves	26
TEMPURA EGGPLANT GF DF VG Sichuan caramel, cucumber, chilli, herb salad	26
LOCAL GROWERS SALAD GFA DFA Hand selected best local greens & vegetables	22
TASTING PLATE Selection of three, designed to share. Trust the Chef	39

Kids brunch

Served from 9:00am - 3:00pm

BANANA BREAD VG Deep fried banana bread, banana caramel, pecans, ginger anglaise	14
EGG BENEDICT GFA VG Poached free range egg, wilted spinach, sourdough, hollandaise	12
EGG ON TOAST GFA DFA VG Poached, scrambled or fried egg on sourdough	10

Main

Served 11am - 3pm | 5pm - late

CRISPY PORK BELLY GFA DFA Celeriac purée, maple glazed carrots, pancetta, croquettes, cider jus	45
FREE-RANGE STUFFED CHICKEN BREAST GF Ricotta stuffed chicken breast, asparagus, pea and mint risotto, snow peas, lemon	45
SHORTRIB PAPPARDELLE DFA Braised short rib ragu, chanterelle, porcini, tomato, gremolata, parmesan	45
SOUTHERN ALPINE LAMB SADDLE GF DFA Romesco, potato gratin, caponata, green beans, lamb jus	49
260G SCOTCH FILLET Black pudding en croute, asparagus, onion fondant, green apple, porcini and chanterelle bone marrow jus	52
TUNA NICOISE GF DF Gourmet potato, green beans, olives, cherry tomatoes, soft boiled egg, mustard vinaigrette	45
BUTTERNUT WELLINGTON VG Porter jus, hazelnut, caramelised onion, feta	42
MARKET FISH Locally sourced - changes daily	45

To share

Served 11am - 3pm | 5pm - late

CHARCUTERIE BOARD (designed for two) GFA DF A selection of cured meats, honeycomb, pickles, relish, local sourdough	59
600G SOUTHERN ALPINE LAMB SADDLE	110
500G SCOTCH FILLET	110
500G VENISON PICANHA	110
600G PORK BELLY with smoked apple & onion compote	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 Tomato base, Clevedon Buffalo Co mozzarella, tomato, basil pistou	37
PROSCIUTTO GFA DFA Tomato base, tomato, prosciutto, rocket, parmesan	37
PRAWN & CHORIZO GFA DFA Prawn, chorizo, nduja, sauce blanca, garlic, courgette, crispy capers, red onion, mozzarella	39
SMOKEHOUSE GFA DFA Brisket, duck fat potato, BBQ sauce, red onion, tomato, jalapeño, mozzarella, roast red pepper	39
SANTORINI GFA DFA Tomato base, lamb meatballs, olives, feta, red onion, rocket, harissa, red chilli	37
PIG OUT GFA DFA Pork belly, ham, bacon, chorizo, kumara, chipotle mayonnaise, caramelised & pickled onion	39
CANCUN GFA DFA Chipotle chicken, roast capsicum, red onion, jalapeño, mozzarella, queso	37
VEGAN GREEK GFA DF V Olives, capers, capsicum, tomato, red onion, vegan cheese	37

GLUTEN FREE PIZZA BASE +4.5

DAIRY FREE CHEESE +2

Sides

Served 11am - 3pm | 5pm - late

MARKET GREENS GF DFA VG Lemon vinaigrette	15
DUCK FAT POTATOES GF DF Spring onion	15
FRIES GF DF VG Garlic aioli	12
TRUFFLE FRIES GF VG Parmesan, truffle aioli	14
CAESAR SALAD Caesar dressing, bacon, soft boiled egg, parmesan, crouton	17
GNOCCHI VG Vodka sauce, stracciatella, basil	17