

## SMALL PLATES

Dinner from 4pm

- Garlic Bread** \$12
- Bruschetta** \$16  
Shelley Bay ciabatta with tomato, red onion & fresh basil salsa. Topped with crumbled feta, dukkah with olive oil drizzle (3 pcs)
- Chilli Calamari** \$19  
With lemon caper aioli
- Southern Fried Chicken** \$19  
Buttermilk fried chicken strips with chipotle aioli

## Spectacular SEASONAL SPECIAL

- Famous Pork Ribs** \$32  
Crispy honey & sesame glazed pork ribs served with fries & house slaw
- Chicken Parmigiana** \$30  
Crispy crumbed chicken breast topped with smoked ham, Napoli sauce & mozzarella. Served with seasonal salad & fries

## BIG PLATES

- Fish tacos** \$27  
Crispy fried fish with house slaw, pickled red onion & jalapeño sauce (3 tacos)
- Seasonal Garden Salad** \$19  
Mixed greens, carrot & red cabbage with cherry tomato, toasted seeds & house dressing  
-ADD crispy chicken +\$8  
-ADD house smoked salmon +\$9  
-ADD grilled halloumi +\$7

- Grilled Sirloin Steak** \$35  
Grilled 220g sirloin steak with creamy mushroom sauce. Served with baby carrots and twice cooked hand cut wedges

- Market Fish** \$34  
Pan seared fish of the day served with mashed potato, baby carrots, beans & topped with lemon caper sauce

- Chilli garlic prawns** \$24  
Coriander marinaded, sauteed in lemon butter with toasted garlic bread

## BURGERS &amp; BITES

Served on a brioche bun with Fries

- Cheeseburger Royale** \$27  
Beef patty, smoked cheese, red onion marmalade, Seashore's burger sauce  
-ADD extra patty & bacon +\$9
- Crispy Fish burger** \$28  
Battered fish fillet, seasonal green salad, pickled cucumber, lemon & gherkin aioli
- Halloumi Burger** \$26  
Grilled halloumi, beetroot hummus, salad greens & aioli  
Vegan & GF options available

- Crunchy Chicken Burger** \$27  
Buttermilk fried chicken, tangy slaw, smoked cheese, pickled jalapenos & chipotle mayo

## KIDS

- Mini hot dogs \$13  
Fish fingers \$13  
Chicken tenders \$13

All kids meals come with fries

## SIDES

- Mixed green salad \$9  
Rustic cut fries \$11  
Classic curly fries \$12



# DESSERTS

## Whittakers Triple Chocolate Brownie \$15

– with hot chocolate fudge sauce & vanilla ice cream

## Orange Almond Cake (Vegan & GF) \$15

– With coconut yoghurt & berry compote

## Chocolate or Caramel Sundae \$11

## Banana split \$15

## Affogato \$10 with Baileys liqueur (GF) \$16

## TAP BEERS & CIDERS

425ml/  
285ml

Petone Boardriders **LAGER** 4% **\$12/\$9**  
 Panhead Supercharger **APA** 5.7% **\$13/\$10**  
 Parrotdog Birdseye **HAZY IPA** 5.8% **\$13/\$10**  
 Abandoned **PILSNER** 5% **\$13/\$10**  
 Macs Cloudy Apple **CIDER** 4.7% **\$13/\$10**

## CANS 330ml

Garage Project Tiny **HAZY IPA** 0.5% **\$10**  
 Garage Project **Fugazi** 2.2% **\$10**

## WINES Glass / Bottle

Earth Garden Sauvignon Blanc **\$13/\$55**  
 Leftfield Pinot Gris **\$13/\$55**  
 Vidal Reserve Chardonnay **\$13/\$55**  
 Esk Valley Rose **\$13/\$55**  
 Leftfield Pinot Noir **\$13/\$55**  
 Esk Valley Bordeaux Blend **\$14/\$60**

## Cocktails

Mojito **\$16** Bloody Mary **\$15**  
 Homemade LLB **\$9**  
 -with Vodka **\$15**  
 Espresso Martini **\$15**  
 Tequila Sunrise **\$15**  
 Gin & Tonic **\$14**  
 Rosebud **\$16**  
 Mimosa **\$13**

## SPARKLING WINE Glass / Bottle

Villa Maria Sparkling Brut Rose **\$12/\$50**  
 Giotti Prosecco NV Italy **\$12/\$50**  
 Hunters MiruMiru Brut (Bottle Only) **\$60**

SEASHORE  
CABARET

AOTEAROA