

SMALL PLATES

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

Dinner from 4pm

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

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

BURGERS & 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

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

SPARKLING WINE Glass / Bottle

Villa Maria Sparkling Brut Rose \$12/\$50

Giotti Prosecco NV Italy \$12/\$50

Hunters MiruMuru Brut (Bottle Only) \$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

SEASHORE CABARET

AOTEAROA