

SALADS & BRUNCH

Superfood Summer Salad – Salad leaves, quinoa, tomato, cucumber, red onion, toasted seeds, Danish feta and balsamic dressing 29.00 (gfo)(vg) (dfo)

Add Free Range Chicken 9.00 **Add Beef** 9.50

Add Pan-Seared Salmon 12.00

All Day Breakfast – Two poached free-range eggs, streaky bacon, pork sausage, tomato, mushrooms, hash browns & toasted ciabatta 31.00 (gfo)

BURGERS (SERVED WITH FRIES)

Chargrilled Angus Beef Burger – House-made patty, lettuce, tomato, pickles, caramelized onion, cheese & herb mustard mayo 29.50

Free Range Chicken Burger – Grilled Cajun-spiced chicken breast, lettuce, tomato, cheese, aioli & mango chutney 29.50

Blue Cod Burger – Speights beer-battered blue cod, coleslaw & house-made tartare 35.00

Plant Burger – Vegan burger patty, lettuce, tomato, pickles, caramelized onion & herb mustard mayo (vg)

FROM THE LAND

Prime New Zealand Beef Steak – Grass fed steak served with salad and steak cut fries (gfo)

Porterhouse (250g) 49.00 **Ribeye** (250g) 53.00 with a choice of jus, garlic butter, mushroom sauce or peppercorn sauce

Extra accompaniments 4.00 each

(Add 1 egg 4.00)

New Zealand Pork Spare Ribs – Free range ribs slow cooked in a house-made hickory BBQ sauce, served with coleslaw & steak cut fries 49.50 (gfo)



A taste of classic country hospitality on the way to paradise.
Est:1855

LUNCH MENU

PLEASE ORDER AT BAR OR RESTAURANT COUNTER
PLEASE INFORM OUR STAFF OF ANY ALLERGIES

FROM THE SEA

Seafood Chowder – A selection of seafood & vegetables in a rich and creamy white sauce, served with toasted garlic ciabatta – 33.00 (gfo 34.00)

Traditional Fish and Chips – Speights beer-battered, served with steak cut fries, house-made tartare sauce and mixed salad **Hoki** – 35.00 **Wild Blue Cod** – 46.00

New Zealand Green Lipped Mussels – Steamed in a creamy white wine sauce served with toasted garlic ciabatta 38.00 (gfo 41.00)

Fisherman's Catch – Crumbed fish bites, salt & pepper calamari, prawn twisters, steak cut fries & house-made tartare sauce 37.00

TURKISH BREAD OPEN

SANDWICH (SERVED WITH FRIES)

Rump of Beef Sandwich – Lettuce, tomato, cheese, caramelized onion, chimichurri, herb mustard mayo 30.00

Chargrilled Chicken Sandwich – Lettuce, tomato, cheese, caramelized onion, chimichurri, herb mustard mayo 30.00

• We regret to advise a 15% service charge will apply on all NZ Public Holidays

Payment by credit card will incur an extra charge of 2%

SHARING PLATES

Crusty Baked Loaf – Served with house-made garlic butter, olive oil and balsamic (vg) 16.00

Seasoned Wedges with Bacon & Cheese – Served with sour cream & sweet chilli 26.00

Sliders (3) – House-made mini beef patty with cheddar cheese, lettuce, tomato & mayo 29.00

Chilli Beef Nachos – Mexican chilli, cheese, sour cream, guacamole, house-made salsa & jalapeños 33.50 (gfo) (dfo)

Vegetarian Nachos – Mexican black bean and kidney bean chilli, cheese, sour cream, guacamole, salsa & jalapeños 29.00 (gfo) (dfo)

Buffalo Chicken Wings (10) – Tossed in a buffalo sauce topped with fried shallots served with ranch 32.00 (gfo)

Antipasto Platter – A selection of meats, cheeses, olives, pickles, fresh fruit, bread & crackers 47.00

Pub Platter – Crumbed Hoki fish bites, chicken strips, mini spring rolls, mini samosas, prawn twisters, onion rings, seasoned wedges & dips 59.00

Ribs & Wings Platter – Free range pork ribs in a house-made hickory BBQ sauce & chicken wings tossed in buffalo sauce topped with fried shallots, served with seasoned wedges, sour cream & sweet chilli 65.00 (gfo)

SIDES

Fries 12.00

Kumara Fries 15.50

Seasoned Wedges 12.50

Seasonal Vegetables or Garden Salad 12.50 (gfo)

Onion Rings 13.50

Gluten Free Bread 3.00

Toasted Ciabatta Bread 5.00

v = Vegan vg = Vegetarian

gfo = Gluten friendly options available

df = Dairy free dfo = Dairy free option

Our kitchen is a mixed-use kitchen and uses products containing all possible allergens. Gluten, dairy & nuts, therefore we cannot guarantee our products to be 100% free of these allergens.