## Lochmara All Day Menu

Available 7.30am till 3pm only – menu indicative only and subject to change

BRUNCH		THE STAPLES	
Toast and Spread (GFA) (DFA)	<b>\$12</b>	Bowl of Fries (GF) (DF)	\$14
Toasted sourdough, butter, and a spread,		Lightly salted served with garlic aioli.	
choose from jam, honey, or marmite.			
		Lemon Pepper Squid (GF) (DF)	\$25
Eggs Your Way (GFA) (DFA)	\$15	Crispy lemon pepper squid served with aioli.	
Two free range eggs, any style, on grilled		Mixed Soled (CE) (V)	<b>¢20</b>
sourdough. <i>Add a hashbrown</i>	\$4	Mixed Salad (GF) (V) Salad greens, carrots, tomato, cucumber,	\$20
Add spinach, or mushroom	\$ <del>7</del> \$7	pickled vegetables and house made	
Add bacon, or a sausage	\$8	vinaigrette.	
riad bacon, or a caucage	ΨΟ	Add falafel	\$8
Granola (V) (GF)	\$18	Add grilled chicken	\$10
House made granola with coconut yoghurt,		•	
fresh fruit of the day and berry compote.		Mussels (GFA)	\$30
		Marlborough green mussels served with a	
Bacon and Egg Buttie (GFA) (Veg)	\$18	white wine garlic sauce and grilled sour	
Artisan bun with spinach, streaky bacon,		dough.	
fried egg and tomato relish.		Crilled Chicken Wron (CEA) (VegA)	<b>¢20</b>
Mexican Beans on Toast (GFA) (V)	\$20	Grilled Chicken Wrap (GFA) (VegA) Grilled marinated chicken in a flour tortilla	\$30
Vegetarian Mexican beans on toast.	ΨΖΟ	with house made hummus, tzatziki sauce,	
Add a fried egg	\$4	and salad.	
y laat a moa ogg	Ψ.	Vegetarian is served with falafel.	
Belgian Waffles (DFA) (VegA)	\$25	3	
Waffles with your choice of:		Vegetarian Burger (GFA) (V)	\$30
Streaky bacon, fresh banana and maple		Falafel burger with salad, pickles, tzatziki	
syrup, or		sauce and aioli in an artisan bun, served	
Coconut yoghurt and berry compote		with a side of fries.	
EOD THE KIDS (and any little for abilities	. 1	Cheeseburger (GFA)	\$32
FOR THE KIDS (only available for children		150gram beef pattie, cheese, tomato sauce,	ΨOZ
Chicken Tenders (GF) Fried chicken tenders and chips.	\$15	aioli, salad and pickles, in an artisan bun,	
Theu chicken tenders and chips.		served with a side of fries.	
Fish N' Chips (GF) (DF)	\$15		
Battered fish and chips.		Fish Burger (GFA)	\$32
·		Fried beer battered fish with salad and	
Nachos (GF) (Veg) (DFA) (VA)	\$15	house made tartare sauce in an artisan bun,	
Corn chips topped with vegetarian bean		served with a side of fries.	
mix, sour cream, and cheese.		Fish and Chips (DFA) (GF)	\$32
Creamy Pasta (VegA)	\$15	Beer battered fish and chips, with a side	<b>40</b> 2
Pasta, bacon, topped with parmesan	ΨΙΟ	salad, and aioli.	
cheese.		•	
		Seafood Chowder (GFA)	\$35
Sliders and Side	\$18	Creamy mussels, prawns, squid, and fish	
Two beef sliders with cheese, and your		served with grilled sourdough.	
choice of fries or salad.			
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## **Platters**

## Cheese Board for Two (Veg) (GFA) \$40

A trio of NZ cheeses, served with crackers, chutney, and a fresh fruit

## Charcuterie Platter (GFA) \$80

A trio of cheeses, selection of cured meats, crackers, grilled sourdough, fresh fruit, and chef choice condiments. Suits 2-4 people.

GF: Gluten free DF: Dairy free Veg: Vegetarian V: Vegan GFA: Gluten free available DFA: Dairy free available VegA: Vegetarian available VA: Vegan Available \* Items may vary subject to availability. GF fryer in place. Please advise us of any allergies. \*