

# DAY MENU

## BREAKFAST AND LUNCH

<b>BEACH BREAKFAST</b> fried free range eggs/bacon/sausages/spicy baked beans/field mushroom/potato & herb rosti/grilled ciabatta (g/f & d/f options)	<b>24.90</b>
<b>CHAI SCENTED PORRIDGE</b> vanilla mascarpone/feijoa apple compote	<b>12.50</b>
<b>FRENCH TOAST</b> vanilla egg-soaked ciabatta/grilled banana/bacon/maple syrup	<b>18.50</b>
<b>EGGS YOUR WAY</b> two eggs cooked to your liking/grilled ciabatta Add bacon \$5/mushrooms \$5/salmon \$7 (g/f, d/f options)	<b>9.90</b>
<b>CREAMY MUSHROOMS</b> ciabatta toast/streaky bacon (g/f option)	<b>18.50</b>
<b>EGGS BENEDICT</b> poached free-range eggs /baby spinach/English muffin/ hollandaise w/bacon or w/Salmon or w/mushroom	<b>19.00</b> <b>21.00</b> <b>19.00</b>
<b>ROSTI STACK</b> herb & potato rosti/smashed avocado/rocket /field mushroom/Napoli sauce	<b>19.90</b>
<b>FLATWHITE TOMATO SPICED BAKED BEANS</b> chorizo/fried egg/grilled ciabatta (g/f, d/f, vegan options)	<b>17.50</b>
<b>LAMBS FRY</b> creamy mushroom/bacon/ciabatta (g/f option)	<b>19.50</b>
<b>SAVOURY MINCE</b> ciabatta/poached egg (g/f option)	<b>18.50</b>
<b>STEAMED PORK BUNS</b> hoisin glazed slow cooked pork belly/ pickled cucumber	<b>17.50</b>
<b>FLATWHITE TACOS</b> <b>Fish Taco</b> - crusted fish goujons/slaw/mayo/lemon pickle <b>Chicken taco</b> - battered chicken/orange chilli glaze/slaw/sesame miso mayo	<b>17.50</b> <b>16.50</b>
<b>SEAFOOD CHOWDER</b> mussels/fish/scallops/prawns/grilled ciabatta/potato in dill scented creamy soup (g/f option)	<b>23.90</b>
<b>SALT AND PEPPER CALAMARI</b> lime mayo/petite salad/lemon wedge	<b>17.50</b>
<b>RIBEYE STEAK</b> roquette salad/steak fries/café de Paris butter (d/f option)	<b>33.90</b>
<b>FISH AND CHIPS</b> tempura battered fish/fries/tartare/lemon (g/f option)	<b>25.90</b>
<b>WARM ROAST PUMPKIN SALAD</b> quinoa/grilled haloumi/baby spinach/candied walnut/ parsnip crisps/balsamic dressing (d/f, g/f and vegan option) w/chicken or w/salmon	<b>19.00</b> <b>24.00</b> <b>26.00</b>
<b>FETTUCINE THREE WAYS</b> <b>Tossed in creamy coconut napoli sauce</b> /fish/prawns/scallops/mussels/fried capers/parmesan (d/f option) <b>Creamy carbonara</b> /chicken/ bacon/parsley/ parmesan cream <b>Pesto</b> /toasted pinenuts /shaved parmesan add chicken	<b>22.00</b> <b>18.00</b> <b>16.00</b> <b>21.00</b>
<b>500g GREEN LIP MUSSELS</b> tomato coconut broth/garlic baguette	<b>19.50</b>
<b>PIZZA</b> GF base option \$3, surcharge for half/half pizza \$3 (no kai Moana halves)	
<b>ALOHA</b> champagne ham/cheese/pineapple	<b>21.90</b>
<b>EAST MEETS WEST</b> tandoori lamb/hummus/red onion/feta & mint yoghurt	<b>25.00</b>
<b>ESPANOL</b> chorizo/roasted red capsicum/chicken/caramelised onion jam/ smoked paprika	<b>23.00</b>
<b>MEATLOVERS</b> chorizo/beef/ham/chicken/smoked bbq sauce	<b>25.50</b>
<b>SWIMMING UPSTREAM</b> smoked salmon/capers/red onion/dill cream cheese	<b>23.50</b>
<b>MED OUT</b> aubergine/red pepper/olives/roasted kumara & pumpkin/haloumi/ pine nuts/aioli (V)	<b>22.90</b>
<b>FUN GUY</b> trio of mushrooms/prosciutto/roquette/mozzarella	<b>24.50</b>
<b>KAIMOANA</b> tomato base/prawn/scallop/mussel/fish/dill cream cheese/mozzarella	<b>25.50</b>
<b>BURGERS</b> All burgers served with flatwhite fries & aioli. Gluten free burgers \$3 surcharge	
<b>BEEF</b> 180gram burger pattie/cheese/tomato/bacon/free range egg/lettuce/ caramelised onion/beetroot relish/aioli (g/f option)	<b>23.00</b>
<b>FISH</b> battered fish/lettuce/tomato/pickled cucumber/tartare/lime mayo (g/f option)	<b>22.50</b>
<b>CHICKEN</b> crumbed chicken/bacon/brie/tomato/lettuce/mango & peach chutney (g/f option)	<b>21.50</b>
<b>VEGETARIAN</b> chickpea, lentil & black bean pattie/pickled cucumber/tomato relish/hummus/tomato/lettuce/mint yoghurt (g/f, d/f, vegan option)	<b>20.50</b>
<b>ON THE SIDE</b>	
BACON/BAKED BEANS/MUSHROOMS/SAUSAGES \$5 • EGG \$3 EACH • TOAST \$3 • GLUTEN FREE BREAD \$4 • ROSTI \$6 • SALMON \$7 • SIDE FRIES 4.50 LARGE FRIES W/AIOLI 9.5 • AIOLI \$2	



G/F OPTION - UNFORTUNATELY WE CAN NOT GUARANTEE 100% GLUTEN FREE AS OUR KITCHEN USES GLUTEN PRODUCTS  
AND CROSS CONTAMINANTION COULD OCCUR. V = VEGETARIAN • D/F = DAIRY FREE • G/F = GLUTEN FREE • VEGAN = VEGAN

## WINE LIST

	GLS	BTL
<b>SPARKLING WINES</b>		
Bandini Prosecco NV ~ Treviso, Italy	\$10	\$40
Louis Bouillot Perle de Vigne NV Grand Reserve ~ Burgundy, France	\$12	\$48
Nautilus Estate Cuvee NV ~ Marlborough	\$15	\$60
Laurent Perrier NV Brut Champagne ~ Tours-sur-Marne, France		\$105
<b>AROMATICS</b>		
Clearview Estate 'Black Reef Blush' Rose ~ Hawke's Bay	\$11	\$43
Johanneshof Pinot Noir Rose ~ Marlborough	\$11	\$45
Leveret Estate Viognier ~ Hawke's Bay	\$10	\$40
Dr Loosen Riesling ~ Mosel, Germany/8.5% alc	\$11	\$44
Marc Bredif Vouvray ~ Loire Valley, France	\$14	\$58
Johanneshof Gewürztraminer ~ Marlborough	\$14	\$60
<b>PINOT GRIS</b>		
Catalina Sounds Pinot Gris ~ Marlborough	\$10	\$40
Te Mania Pinot Gris ~ Nelson Certified Organic	\$11	\$46
Odyssey Pinot Gris ~ Marlborough Certified Organic	\$12	\$48
<b>SAUVIGNON BLANC</b>		
Aunstfield Sauvignon Blanc ~ Southern Valleys, Marlborough	\$10	\$40
Mahi Sauvignon Blanc ~ Marlborough	\$11	\$44
Misha's Vineyard 'The Starlet' Sauvignon Blanc ~ Central Otago	\$12	\$52
Dog Point Sauvignon Blanc ~ Marlborough Certified Organic	\$13	\$55
<b>CHARDONNAY</b>		
TW Estate Chardonnay ~ Gisborne	\$10	\$40
Fat Bastard Chardonnay ~ California, USA	\$11	\$42
St Clair 'Block 10 Twin Hills' Chardonnay ~ Marlborough	\$13	\$55
Black Barn Barrel Ferment Chardonnay ~ Hawke's Bay	\$15	\$64
<b>PINOT NOIR</b>		
Homer Pinot Noir ~ Marlborough Certified Organic	\$10	\$40
Margrain Rivers Edge Pinot Noir ~ Martinborough	\$12	\$54
Mt Beautiful Pinot Noir ~ North Canterbury	\$13	\$56
Nanny Goat Vineyard Pinot Noir ~ Central Otago	\$15	\$64
<b>HEAVIER REDS</b>		
Pablo Claro Tempranillo ~ Vino de la Tierra Castilla, Spain Certified Organic	\$10	\$40
Theory & Practice Merlot ~ Marlborough	\$11	\$43
Askerne Merlot/Cabernet Franc/Malbec ~ Hawke's Bay	\$11	\$46
Quarter Acre Estate Merlot/ Malbec ~ Hawke's Bay	\$12	\$50
Obsidian Estate Merlot Cabernet Sauvignon ~ Waiheke Island	\$13	\$56
Mojo Cabernet Sauvignon ~ Coonawarra, Australia	\$10	\$40
MenhirSalento N° Zero Negroamaro ~ Puliga, Italy	\$12	\$48
D'Arenberg 'Love Grass' Shiraz ~ McLaren Vale, Australia	\$11	\$44
Clearview 'Cape Kidnappers' Syrah ~ Hawke's Bay	\$12	\$52
Langmeil 'Three Gardens' Shiraz, Mataro, Grenache ~ Barossa, Australia	\$13	\$56