

NIGHT MENU

STARTERS

GARLIC & PARMESAN BAGUETTE	9.00
SALT AND PEPPER CALAMARI lime mayo/petite salad/lemon wedge	17.50
SALMON NORI ROLL wasabi cream cheese/miso sesame mayo /crisp vegetables/teriyaki sauce	18.90
SEAFOOD CHOWDER mussels/fish/scallops/prawns/grilled ciabatta/potato in dill scented creamy soup (g/f option) or main size	16.50 23.90
LOBSTER DUMPLING bisque sauce/mung bean/cucumber/mint/edamame/coriander/chilli oil	22.00
A LA MINUTE BEEF RAGOUT Portobello mushroom/Cajun cream/pastry case	19.50

SHARING PLATES

STEAMED PORK BUNS hoisin glazed slow cooked pork belly/ pickled cucumber	17.50
FLATWHITE TACOS	
Fish Taco - crusted fish goujons/slaw/mayo/lemon pickle	17.50
Chicken taco - battered chicken/orange chilli glaze/slaw/sesame miso mayo	16.50
PARMESAN POLENTA CRISPS crisp polenta chips/shaved parmesan/napoli sauce (g/f option)	16.00

MAINS

FISH OF THE DAY see our wait staff for chef's creation	35.00
BEACH WELLINGTON beef fillet/blue cheese/mushroom/pastry/jus	38.00
300G RIBEYE STEAK w/ a choice of sauce - creamy mushroom, blue cheese, green peppercorn, red wine jus (g/f, d/f option)	38.00
CONFIT DUCK LEG - w/duck spring roll/spicy orange scented jus (g/f, d/f option)	37.00
SEARED LAMB LOIN w/lamb shoulder croquette/mint jus	38.50
<i>All of the above main dishes come with seasonal veg and potato of the day</i>	
CHICKEN MARYLAND herb and lemon scented confit leg of chicken/almond rice pilaf/seasonal veg	31.00
MOUNT COOK ALPINE SALMON dukkah crust/pomegranate tomato vinaigrette/Moroccan grains/mint yoghurt (g/f, d/f option)	36.00
FISH AND CHIPS tempura battered fish/fries/tartare/lemon (g/f option)	25.90
WARM ROAST PUMPKIN SALAD quinoa/grilled haloumi/baby spinach/candied walnut/parsnip crisps/balsamic dressing (d/f, g/f and vegan option)	19.00
w/chicken	24.00
or w/salmon	26.00
FETTUCINE PESTO toasted pinenuts /shaved parmesan add chicken	16.00 21.00
PIZZA GF base option \$3, surcharge for half/half pizza \$3 (no kai Moana halves)	
ALOHA champagne ham/cheese/pineapple	21.90
EAST MEETS WEST tandoori lamb/hummus/red onion/feta & mint yoghurt	25.00
ESPANOL chorizo/roasted red capsicum/chicken/caramelised onion jam/smoked paprika	23.00
MEATLOVERS chorizo/beef/ham/chicken/smoked bbq sauce	25.50
SWIMMING UPSTREAM smoked salmon/capers/red onion/dill cream cheese	23.50
MED OUT aubergine/red pepper/olives/roasted kumara & pumpkin/haloumi/pine nuts/aioli (V)	22.90
FUN GUY trio of mushrooms/prosciutto/roquette/mozzarella	24.50
KAIMOANA tomato base/prawn/scallop/mussel/fish/dill cream cheese/mozzarella	25.50
BURGERS All burgers served with flatwhite fries & aioli. Gluten free burgers \$3 surcharge	
BEEF 180gram burger pattie/cheese/tomato/bacon/free range egg/lettuce/caramelised onion/beetroot relish/aioli (g/f option)	23.00
FISH battered fish/lettuce/tomato/pickled cucumber/tartare/lime mayo (g/f option)	22.50
CHICKEN crumbed chicken/bacon/brie/tomato/lettuce/mango & peach chutney (g/f option)	21.50
VEGETARIAN chickpea, lentil & black bean pattie/pickled cucumber/tomato relish/hummus/tomato/lettuce/mint yoghurt (g/f, d/f, vegan option)	20.50

ON THE SIDE

Large bowl steak fries w/aioli 9.50, potato side \$8, seasonal vegetables \$8.50, side fries \$4.50, aioli \$2, extra sauces \$4, side salad \$8.00



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

WINE LIST

	GLS	BTL
SPARKLING WINES		
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
AROMATICS		
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
PINOT GRIS		
Catalina Sounds Pinot Gris ~ Marlborough	\$10	\$40
Te Mania Pinot Gris ~ Nelson Certified Organic	\$11	\$46
Odyssey Pinot Gris ~ Marlborough Certified Organic	\$12	\$48
SAUVIGNON BLANC		
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
CHARDONNAY		
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
PINOT NOIR		
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
HEAVIER REDS		
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