

**Garlic bread** \$10

Homemade bread, toasted, with garlic butter. **V**

**Bread & dips** \$12

Warm homemade bread and a trio of dips. **V**

**The Pier soup** \$12

With toasted homemade bread. **GF option**

**Crumbed pumpkin, kumara & cashew croquettes** \$16

With a green salad, toasted seeds & satay sauce. **V**

**Fresh green salad** **GF V VV option**

With toasted seeds and crispy kumara and:

- With feta cheese. \$17
- With falafel and feta cheese. \$19
- With house smoked salmon and feta cheese. \$23

**Canterbury lamb shank** **GF**

With mash potato and steamed vegetables, finished with a minted jus.

- One shank \$24
- Two shanks \$30

**Aged angus ribeye 300g** **GF option** \$34

Char-grilled to your liking finished with red wine jus & garlic butter.

Choice of:

- Green salad and beer battered fries.
- Steamed and roasted vegetables.

**Hog roll** \$29

Roasted pork belly, rolled and stuffed, topped with apple sauce and crackling.

Choice of:

- Green salad and beer battered fries.
- Steamed and roasted vegetables.

**Pork ribs** **GF option** \$27

Marinated in a home-made sticky barbecue sauce.

Served with green salad & beer battered fries.

**Potato & kumara rosti** **V GF VV option** \$25

Served with feta, mushrooms, vegetables and tomato & chilli jam.

**Sides dishes** \$8

Can be added to all starters and mains:

Fries   Green salad   Seasonal vegetables   Jasmine rice   Mash potato   Onion rings

**V = vegetarian   VV = vegan   GF = gluten free**

**Gluten Free Bread: Add \$1 per slice**

# Seafood

## Crumbed calamari

Crumbed in-house, served with lemon mayonnaise and:

- Green salad. \$16
- Green salad and beer battered fries. \$22

## Seafood chowder **GF option**

Creamy and loaded with seafood. Served with toasted homemade bread.

- Small \$16
- Large \$20

## Crayfish chowder

\$29

Made with Kaikoura crayfish. Served with toasted homemade bread.

## West coast whitebait **GF option**

Your choice of: Egg omelette or micro battered (Dusted in flower, deep fried).

- Small: 50 Gram, with green salad. \$18
- Large: 100 Gram, with green salad and beer battered fries. \$29

## Malborough green shell mussels **GF option**

Steamed in a lemongrass, coriander, chili, lemon, garlic & coconut cream sauce

Served with toasted homemade bread.

- Small \$18
- Large \$24

## Seafood platter

\$45

In-house smoked salmon, steamed mussels, micro battered whitebait, sliced paua, smoked fish pate, calamari, fish bites.

With toasted bread & a seaweed salad.

## Kaikoura crayfish **GF option**

NZ rock lobster. Oven baked with garlic butter.

POA. Half from: \$45

Served with:

- Green salad and beer battered fries.
- Coleslaw and jasmine rice.

## Fish of the day **GF option**

POA. From: \$30

Fresh local fish, ask our staff for today's option.