

THE PIER HOTEL

restaurant | bar | b&b | accommodation | functions | courtesy van

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

Beer battered fries \$10

Bowl of beer battered fries, with lemon mayo and tomato sauce.

Pub basket

Onion rings, battered fish bites, samosas & beer battered fries. \$16

Spicy wedges **V** \$13

Served with cheese, sour cream & sweet chilli sauce.

Pork ribs **GF** \$16

Marinated in homemade sticky barbecue sauce.

Potato and kumara rosti **GF V VV option** \$18

Served with a green salad, feta and mushrooms.

Open sandwiches:

Come with The Pier's garlic bread, salad, cheese, & fries. Choose between:

- **Steak:** 130g ribeye with an onion marmalade & lemon mayo. \$20
- **Falafel:** Chickpea falafel and a labne spread. **V VV option** \$15
- **Pork:** Stuffed pork belly with apple sauce. \$17

Side dishes \$8

Can be added to all starters and mains:

Fries Green salad Jasmine rice 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

Made with Kaikoura crayfish. Served with toasted homemade bread.

\$29

West coast whitebait **GF option**

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

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

Marlborough 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

Sliced Paua (Abalone):

- With green salad. \$29
- With seaweed salad, garlic bread and beer battered fries. \$36

Seafood platter

In-house smoked salmon, steamed mussels, micro battered whitebait, sliced paua, smoked fish pate, calamari, fish bites. With toasted bread & a seaweed salad.

\$45

Kaikoura crayfish **GF option**

NZ rock lobster. Oven baked with garlic butter. Served with:

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

POA.

Fish, chips and salad **GF option**

Fish of the day with beer battered fries and green salad and your choice of:

- Tempura batter
- Pan fried

\$23

For lunch service please order at the bar.