

# Lunch menu

**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** \$14  
 With toasted homemade bread. **GF option**

**Crumbed pumpkin, kumara & cashew croquettes** \$18  
 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. \$18
- With chickpea falafel and feta cheese. \$20
- With house smoked salmon and feta cheese. \$24

**Beer battered fries** \$10  
 Bowl of beer battered fries, with lemon mayo and tomato sauce.

**Pub basket** \$18  
 Onion rings, battered fish bites, samosas & beer battered fries.

**Spicy wedges** **V** \$14  
 Served with cheese, sour cream & sweet chilli sauce.

**Pork ribs** \$18  
 Marinated in homemade sticky barbecue sauce.

**Potato and kumara rosti** **GF, V, VV option** \$20  
 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. \$22
- **Falafel:** Chickpea falafel and a labne spread. **V VV option** \$17
- **Pork:** Stuffed pork belly with apple sauce. \$18

**Side dishes: \$8**

- Beer battered 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. \$18
- Green salad and beer battered fries. \$23

## 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. \$20
- Large: 100 Gram, with green salad and beer battered fries. \$30

## Marlborough green shell mussels

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

Served with toasted homemade bread.

- Small \$20
- Large \$26

## 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

\$25

**For lunch service, please order at the bar.**