



All Day Lunch



Gluten Free variations of the meal are available

Dairy Free variations of the meal are available

To Start

Garlic Bread - \$9

Oven baked bread covered with a roasted garlic butter

Barrytown Breads and Dips - \$13

A selection of fresh breads served with house made dips and olive oil.

Soup of the Day - \$10

Chef's choice of the day – our staff will advise you of today's creation.

Charleston Chowder - \$14.50

A creamy chowder packed with green lipped mussels, fresh fish, prawns and squid. Served with fresh crusty bread.

Light Meals

Coasters Choice - \$11.50

(add \$4 for each extra side)

Your choice of any 2 sides served with a thick-cut slice of buttered toast.

Sides available:- Streaky bacon, Eggs (x2), Sausages, Hashbrowns, Onions, Mushrooms, Tomatoes

Steamed Mussels

(Half size - \$16 Main Course Size - \$23)

NZ green lipped mussels grilled with bacon, fresh tomato and dill served in a white wine cream sauce and finished with parmesan cheese. Served with toasted garlic brushetta.

West Coast Antipasto Plate - \$36 (to share)

Pepperoni salami, chorizo sausage, roast peppers, olives, char-grilled artichokes, mussels, cold smoked salmon, cheeses, and fresh breads and crackers.

Prawn Cocktail - \$17

Our take on a kiwi classic. A mixture of prawns and shrimps, served on a bed of lettuce finished with our own cocktail dressing.

Open Steak Sandwich

(Half size - \$15 Main Course Size - \$20)

Sirloin steak seared medium rare, served on fresh buttered bread
With onion jam, salad & fries. Topped with our house aioli.

Open Chicken Sandwich

(Half size - \$15 Main Course Size - \$20)

Fresh buttered bread with salad, sliced chicken breast, bacon, avocado salsa, & fries. Topped with our house aioli.

Franz Josef Fish and Chips

(Half size - \$16.50 Main Course Size - \$25)

West Coast beer battered blue cod served with fries, salad & roast tomato aioli.

Jackson's Bay Prime Venison Burger - \$21

Prime venison patty served on a toasted bun with grilled bacon, crisp salad, cheddar cheese and a plum and chilli chutney. Served with fries.



Salads & Pasta



Veggie Pasta - \$23 (with chicken \$27)

Slow roasted tomatoes, garlic, black olives, feta and spinach penne pasta finished with olive oil and parmesan cheese

Punakaiki Pasta Primo - \$21 (with chicken \$25)

Spaghetti with crispy bacon, mushrooms, parmesan cream sauce.



Lake Moeraki Lamb Salad - \$26

Soy, honey, garlic and rosemary marinated lamb cooked medium/rare served on egg noodles and stir fry vegetables finished with a sweet chilli dressing.



West Coast Caesar - \$22 (with chicken \$26)

Cos lettuce, crispy bacon, anchovies, garlic croutons, soft poached egg, freshly shaven parmesan and our Caesar dressing.

Hearty Meals



Taylorville T-Bone Steak - \$36

Cooked as you like it and served with fries, tomatoes, and two fried eggs.



Fish of the Day - \$35

Today's market-fresh catch pan fried with herb and garlic oil, topped with yoghurt and mint dressing. Served with roasted garlic and rosemary potatoes, and fresh green salad

Dessert



Whataroa Deep Dish Apple Pie - \$13

Homemade apple pie served with vanilla bean ice-cream.



West Coast Ice Creams & Sorbet - \$14

A selection of West Coast ice creams and sorbet served with either berry coulis or hot chocolate fudge sauce.

Chocolate Cookie Sandwich - \$12

Homemade cookie filled with cookies and cream ice cream finished with rich chocolate sauce

Cheesecake - \$13

strawberry, white chocolate and lime served with fresh whipped cream.

Lemon Curd Tart - \$12

Freshly made lemon tart served with whipped cream and candied lemon

Sticky Date Pudding - \$13

Served with ice cream and warm butterscotch sauce



New Zealand Cheese Board - \$20

A selection of New Zealand and imported cheeses served with red onion marmalade, homemade fruit chutney, breads and crackers.

Bar & Grill Spectacular Supreme Sundae - \$24

A massive sundae designed to share. Flavoured ice-creams, marshmallows, wafers topped with your choice of berry coulis or chocolate sauce.