



Gluten Free variations of the meal are available



Dairy Free variations of the meal are available

To Get You Started

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.

Steamed Mussels - \$16

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.



Light Meals & Salads



Open Steak Sandwich - \$20

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



Open Chicken Sandwich - \$20

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



Franz Josef Fish and Chips - \$25

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



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.



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.



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.



The Main Course

Steamed Mussels - \$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.



Ross Ribeye Steak - \$35

Cooked as you like it and served on roasted garlic and rosemary potatoes. Finished with a rich whiskey and Portobello mushroom sauce. Served with hot vegetables or a fresh green salad.



Taylorville T-Bone Steak - \$37

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

Beef Wellington - \$37

Beef fillet topped with pate and mushroom wrapped in a pastry case, and finished with a red wine reduction. Served with hot vegetables or a fresh green salad.



Blacks Point Beer Braised Lamb Shoulder - \$35

Tender braised lamb shoulder cooked in west-coast black beer, herbs and vegetables and served on creamy mash potatoes.



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, your choice of hot steamed vegetables or fresh green salad



Vegetarian Pumpkin Fritters - \$29

Seasonal roast vegetables served between two pumpkin fritters, topped with melted brie and sun-dried tomato pesto. Served with a fresh green salad.



Paddy's Pork Belly - \$35

Oven roasted pork belly marinated in garlic, ginger, orange juice and hoi sin sauce. Served on polenta cake and stir-fry vegetables.



Stillwater Stuffed Chicken Breast - \$36

Chicken breast stuffed with smoked ham, sweet basil and brie cheese. Served on a roast kumara mash, with a thyme & sage jus with hot vegetables or a fresh green salad

Side Dishes

Fries - \$5

Vegetables - \$5

Salad - \$5

Onion Rings - \$5

Roast Potatoes - \$5

Mashed Potato - \$5

Eggs fried (x2) - \$4



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.



Junior Menu

Fries can be swapped for salad for a healthier option

Kids Meal Deal! - \$16.50

**Choose a kids meal, sundae and soft drink!
(Not included in our Kids Dine Free Deal)**

Pizza and Fries - \$9

Combination pizza served with fries and tomato sauce.



Cheeseburger and Fries - \$10

Prime beef patty with lettuce, grilled cheese and tomato sauce.



Mini Hot dogs and Fries - \$9

A kiwi classic! Served with tomato sauce



Chicken Strips - \$11

Grilled chicken strips on mashed potatoes and gravy, with salad or veggies.



Snack Platter - \$12

Bread, cheddar cheese, ham, mixed fresh fruit, salad and choc chip cookie to finish



Ice cream Sundae - \$6

Vanilla ice cream covered with either hot chocolate fudge sauce or berry coulis and finished off with a crunchy wafer and marshmallows