

Entree

Garlic Bread

Ciabatta slathered in house-made garlic butter and toasted until golden

- \$7 V

Breads and Dips

Ask your waiter for today's house-made dips served with crusty bread

- \$14 V

Crumbed Camembert

Goopy Camembert with a zesty crust deep fried with cranberry dipping sauce

- \$14 V

Buffalo Wings

8 Chicken drumettes with a spicy sticky barbeque chipotle sauce served with jalapeno aioli & celery sticks

- \$14 GF

Seafood Chowder

A Fisherman's classic, mix of fresh fish, prawns, mussels, shrimp, squid and vegetables in a creamy volute served with garlic bread

- Entree - \$10
- Main - \$15

Drunken Mussels

(Seasonal availability)

Fresh NZ green-lipped mussels steamed in a white wine, lemon and garlic broth served with garlic bread

- \$15

Salt and Pepper Squid

Fresh squid coated in our salt, Sichuan pepper & black pepper mix and lightly deep fried until crisp and golden

- \$14 GF

Garlic Prawns

Fresh prawns pan seared with garlic butter served with garlic aioli and sweet chilli

- \$14 GF

Scallops Wrapped in Bacon

Pan seared and finished with Pernod

- \$16 GF

Light Meals

Tom Yum

A traditional Thai Favourite

A spicy broth with the flavours of coconut, chilli, coriander and lemongrass with vegetables and your choice of fish, prawns or chicken GF

- Fish, Chicken \$12
- Prawn - \$14

Prawn and Mango Quesadilla

A crispy flour tortilla filled with prawns, mango & cheese topped with sour cream and tomatillo & jalapeno salsa

- \$11

X-tra Special Spring Rolls

3 Spring rolls with your choice of filling, deep fried made in house by our Thai chef X served with a spicy Thai dipping sauce

- Pork and crab -\$15
- Chicken and lemongrass-\$15
- Vegetarian -\$14 V

Crumbed Mushrooms

Mushrooms filled with halloumi, mozzarella & sun-dried tomatoes, crumbed and deep fried until golden then topped with preserved lemon aioli

- \$14 V

Burgers

Toasted artisan bun built with salad, delicious sauces and served with crispy fries – your choice of:

- Steak, bacon & onion jam - \$19
- Fish (crumbed or battered) & homemade tartare - \$17
- Chicken, camembert & apricot sauce - \$18
- Vegetarian - with a spinach croquette & onion jam - \$16
- Add \$2 for gluten free

Fisherman's Pie

A traditional treat- an individual pie made with our fresh from the boat gurnard and winter vegetables in a béchamel sauce topped with a crispy breadcrumb crust served with side salad

- \$18

Mains

Seafood Sizzle Plate

A selection of fish, scallops, prawns and squid pan seared in lemon & butter with lemon and & coconut infused basmati rice, preserved lemon aioli and salad *GF*

- \$32

Oh My Cod!!

Blue cod or gurnard fresh from our boats and served in your choice of these four ways:

- Pan-seared with herb butter, potato of the day and salad *GF*
- Seared with Cajun spices & topped with mango salsa served on kumara chips *GF*
- Oven baked with lime pickle, coconut cream and banana served on rice *GF*
- Oven baked Italian style with a rich tomato sauce, olives & capers served on a

bed of pasta that has been tossed with garlic, parsley & olive oil

- All \$26

Fisherman's Basket

A selection of seafood, mussels, prawns, fish and calamari served with chips, salad and homemade tartare

- \$30

Good Fry-days

Traditional fish 'n chip meals

Your choice of beer battered or crumbed fish with chips, salad and homemade tartare

Small

- Gurnard - \$15
- Blue cod - \$17

Large

- Gurnard - \$24
- Blue cod - \$26

Pollo Pepita

Mexican inspired marinated chicken with a crispy pumpkin seed, parmesan & rosemary crust – topped with tomatillo jalapeno salsa served with rice & salad *GF*

- \$29

Chefs Curry of the Day

Ask your waiter for today's selection- with your choice of chicken, prawn or fish served with basmati rice

- Chicken - \$20
- Fish - \$20
- Prawn - \$22

Mr Crackles Pork Belly

Slow cooked with secret herbs and spices till it melts in your mouth served on a bed of kumara chips & of course crispy crackle *GF*

- \$29

Popeye's Surprise

A delicious vegetarian option – spinach balls with a cream cheese, mozzarella and caper filling topped with a tomato and herb sauce served on a bed of salad greens *V*

- \$20

Rib-eye Steak

250g cooked the way you like it served with potato of the day, salad and topped with your choice of garlic butter, mushroom or peppercorn sauce

- \$29

Lamb Shanks

A kiwi favourite

Slow cooked with red wine, cherry tomatoes & rosemary, served on a bed of roasted vegetables & topped with homemade apple mint jelly *GF*

- One Shank - \$24
- Two Shanks - \$30

Carbonara

Bacon, mushrooms & garlic pan fried with a cream and parmesan sauce topped with fresh parsley

- \$18
- Add a side salad and garlic bread - \$23

Sides

Fries - \$6
Kumara Chips - \$8
Tartare - \$2

Side Salad - \$6
Wedges - \$8
Sweet Chilli & Sour Cream - \$2

GF – Gluten Free

V - Vegetarian

Dessert

Luscious Lemon

A delicious lemon pudding made with ground almonds and meringue served with home-made lemon curd, cream, and topped with crushed meringue *GF*

- \$12

Caramel Walnut Tart

A yummy individual tart filled with caramel and walnuts served warm with cream, icecream and ginger poached pear

- \$12

Chocolate Brownie

Our secret recipe served warm with ice-cream, berry coulis & chocolate sauce *GF*

- \$12

Sticky Date Pudding

An oldie but a goodie, served warm with ice-cream and toffee sauce

- \$12

Banana Spring Rolls

Filled with banana & lemon curd, tossed in cinnamon sugar served with chocolate dipping sauce and ice-cream

- \$12

Ice-cream Sundae

Vanilla ice-cream topped with your choice of our homemade sauces, toffee, berry or chocolate, topped with crushed meringue and wafers

- \$8