



## SMALL PLATES

**BAKED BAGUETTE** 14  
garlic & herb butter

**MARINATED MIXED OLIVES GF VG** 18  
hummus, pita, local curd cheddar

**PACIFIC OYSTERS**  
shallot mignonette gf each 6  
tempura battered each 7

**CRISPY CALAMARI** 24  
salt & pepper, aromatic herbs,  
lemon, kaitaia fire mayo

**YELLOW FIN TUNA TATAKI GF** 24.5  
ponzu, wasabi mayo, crispy  
capers, shallots

**PRAWN COCKTAIL GF** 20  
lettuce & cocktail dip

**FRESH KOKODA GF DF** 24  
market fish, fresh lemon, coconut  
cream, charred pineapple, nori &  
prawn cracker

**½ DOZ MUSSELS GFO DFO** 24  
aromatic white coconut curry,  
toasted baguette

**KOREAN FRIED CHICKEN** 23  
sticky soy sauce, boneless  
chicken thigh, lemon aioli

**PORK BELLY GYROS** 22  
mediterranean spiced pork belly,  
mixed salad, tzatziki, fresh pita

## BURGERS

**BIG BLUE BURGER** 30  
angus beef patty, gherkins,  
bacon, swiss cheese, lemon aioli,  
ketchup, fries

**CHICKEN BURGER** 30  
crispy chicken, crema slaw,  
pickles, kaitaia fire mayo,  
nashville seasoning, fries

**CLASSIC FISH BURGER** 30  
beer battered market fish,  
shredded lettuce, swiss cheese,  
house tartare, fries

## LARGE PLATES

**FISH & CHIPS** 34  
beer battered market fish, fries,  
garden salad, house tartare

**MARKET FISH GFO** 38  
vietnamese salad, herbs, ginger  
lime dressing, house smoked  
chimichurri

**CIOPPINO GFO** 54  
tomato & nduja broth with  
mussels, scallops, prawns,  
calamari, market fish, potato,  
fennel, baguette

**PRAWN LINGUINE VGO** 35  
prawns, confit garlic, red  
chilli, grana padano

**PORK & SCALLOPS GF** 42  
cauliflower & horseradish puree,  
bok choy, soy glaze

**LAMB SHOULDER (TWO TO SHARE) GF** 98  
12 hour braised lamb, parmesan  
rocket salad, garlic herb baby  
potatoes, central otago jus

**STEAKS GF**  
250g scotch fillet 48  
200g eye fillet 52

seasonal vegetables, garlic herb  
baby potatoes, capsicum caponata  
port wine jus

**ADD PRAWNS** +12

**ADD SCALLOPS** +14

**ADD FRIED EGG** +3

**A DOZEN MUSSELS GFO DFO** 34

aromatic white coconut curry,  
toasted baguette

## SIDES

**HERB BABY POTATOES** 13

**FRIES** lemon aioli, ketchup 14

**SAUTÉED SCALLOPS (4)** 18

**SAUTÉED PRAWNS (5)** 16

**SEASONAL VEGETABLES GF** 16

**GARDEN SALAD GF** 13

## SALADS

**SEASIDE CAESAR SALAD GFO** 28  
ADD CHICKEN OR PRAWNS +8  
cos lettuce, crispy bacon,  
anchovy dressing, croutons, soft  
boiled egg

**MEDITERRANEAN SALAD BOWL GF VGO** 28  
ADD CHICKEN, PRAWNS OR LOCAL  
CURD CHEDDAR +8  
greek salad, falafel, hummus,  
quinoa, tzatziki, marinated  
chickpeas, dukkah

**ROCKET SALAD GF** 26  
cider poached pear, local curd  
cheddar, candied walnuts, aged  
balsamic, parmesan

## PLATTERS

**SURF N TURF** 79  
salt & pepper squid, fried  
chicken, pork belly gyros, market  
fish tacos, tempura prawns,  
mussels, capsicum caponata

**CHARCUTERIE** 72  
shaved prosciutto, salami picante,  
baked brie, local curd cheddar,  
marinated olives, house pickles,  
caramelised onion conserve, baked  
garlic baguette

## KIDS

**FISH & CHIPS** 15

**CRISPY CHICKEN SLIDERS & CHIPS** 15

**CHEESEBURGER & CHIPS** 15

## DESSERTS

**TIRAMISU** 16  
mascarpone, strawberries, freeze  
dried berries

**LEMON TART** 16  
mixed berry compote, vanilla ice  
cream

**BISCOFF CHEESECAKE** 16  
caramel drizzle, whipped cream,  
cookies

**KIDS CONE** 9  
vanilla or chocolate ice cream

**AFFOGATO** 16  
double espresso, vanilla ice  
cream, amaretto, baileys or  
frangelico

PLEASE INFORM STAFF OF ANY FOOD  
ALLERGIES BEFORE YOU ORDER  
GF GLUTEN FREE | GFO GLUTEN FREE OPTION | DF DAIRY FREE | DFO  
DAIRY FREE OPTION | VG VEGETARIAN | VGO VEGETARIAN OPTION

# BEACHBAR

## BEER & CIDER

ON TAP	half / full
HEINEKEN	11/14.5
HEINEKEN SILVER	11/14.5
TIGER	11/15
EXPORT ULTRA	9/11
TUATARA HAZY PALE ALE	11/15
CIDER	10/13
MONTHLY SPECIAL	11/14.5

## BOTTLED

HEINEKEN	10
HEINEKEN 0%	9.5
GOLDEN LIGHT	9.5
SOL	10
MONTEITHS BLACK	10
EXPORT CITRUS 2%	9.5

## COCKTAILS

APEROL SPRITZ	18
aperol, prosecco, soda water and fresh orange	
STRAWBERRY MOJITO	19
white rum, strawberries, mint, lime juice, lemonade & fresh lime	
BEACH BAR ESPRESSO MARTINI	20
vodka, kahlua, simple syrup, espresso	
LIMONCELLE SPRITZ	18
limoncello, prosecco, soda water and fresh lime	
CLASSIC MARGARITA	19
tequila, triple sec, lime juice and simple syrup	
SPICY COCONUT MARGARITA	19
chilli infused tequila, coconut, triple sec, lime juice & simple syrup	
HUGO SPRITZ	18
Italian elderflower liqueur, prosecco, soda water	

WATERMELON LONG ISLAND	21
white rum, vodka, gin, tequila, triple sec, watermelon and lemonade	
FROZEN MARGARITA	17
check out flavour of the day	

## MOCKTAILS

BLUEBERRY DELIGHT	12
blueberries, tropical juice, mint, lemonade	
MANGO PUNCH	12
mango pulp, tropical juice, mint, grenadine, lemonade	

## WINE

SPARKLING	glass / bottle
FREIXENET PROSECCO 200ML	15
<i>Veneto, Italy</i>	
golden straw, lively fresh aromas of citrus, apples & flowers	
PARADISE PROSECCO	13/68
<i>Riverland, Australia</i>	
citrus and stone fruit aromas, dry finish	
CANTI PROSECCO ROSE 200ML	14
<i>Victoria, Australia</i>	
light notes of sweet almond with a subtle mineral finish	

## SAUVIGNON BLANC

DE BORTOLI	11/48
<i>NSW, Australia</i>	
aromatic kiwifruit & passionfruit, tropical palate & refreshing acidity	
ANCHORAGE	14/62
<i>Tasman Bay, NZ</i>	
zesty, herbal lime citrus & green apple combine on the palate	

JULES TAYLOR	17/78
<i>Marlborough, NZ</i>	
bold Marlborough, tropical fruit, citrus zest, crisp	

EDENVALE ALCOHOL REMOVED	11/48
<i>Marlborough, NZ</i>	
showing capsicum, ripe gooseberry and citrus with a fresh, lingering finish	

## PINOT GRIS

DE BORTOLI	11/48
<i>NSW, Australia</i>	
a light and stylish drop with floral notes, crisp pear and zesty lemon	
LAKE CHALICE	13/58
<i>Marlborough, NZ</i>	
fruit-driven, melon, peach and passionfruit, rich, tropical	

ALLAN SCOTT	15/68
<i>Marlborough, NZ</i>	
luscious & elegant, pear, crisp apple & honeysuckle, smooth & balanced	

## CHARDONNAY

DE BORTOLI	11/48
<i>NSW, Australia</i>	
elegant, crisp, tight, fresh pear with stone fruit & subtle hint of oak	
MATAWHERO	15/68
<i>Gisborne, NZ</i>	
rich, full with tropical fruit, melon and stone fruit, finishing smooth	

JULES TAYLOR	17/78
<i>Marlborough, NZ</i>	
elegant, complex, red apple, nectarine & citrus, almond & vanilla	

## ROSE

DE BORTOLI	11/48
<i>NSW, Australia</i>	
berries and cream, subtle spice, and a soft, elegant finish	

ALLAN SCOTT	14/62
<i>Marlborough, NZ</i>	
strawberries and cream, berry flavours, refreshing, summery finish	

JULES TAYLOR	16/72
<i>Marlborough, NZ</i>	
vibrant, dry summer fruits, vanilla & juicy acidity, refreshing	

## PINOT NOIR

DE BORTOLI	11/48
<i>NSW, Australia</i>	
fragrant, elegant, red fruits, violets, gentle tannins, supple finish	

ALLAN SCOTT	14/62
<i>Marlborough, NZ</i>	
classic Marlborough, red berries, plum, chocolate, nutmeg, age-complex	

RUA	17/78
<i>Central Otago, NZ</i>	
black cherry, plum & raspberry, vanilla, silky, integrated tannins	

## SHIRAZ

DE BORTOLI	11/48
<i>NSW, Australia</i>	
bright, silky red, ripe berries, mint and spice, smooth, integrated tannins	

TRINITY HILL	15/68
<i>Hawkes Bay, NZ</i>	
bursting with vibrant berry flavours, rich fruit character & full-bodied	

## MERLOT

DE BORTOLI	11/48
<i>NSW, Australia</i>	
crimson red, garnet hues, currants, raspberry, vanilla bean oak	

MATAWHERO	15/68
<i>Gisborne, NZ</i>	
deep ruby, wild berries, dark berry, subtle oak, fine, structured tannins	

## NON-ALCOHOLIC

COKE   COKE NO SUGAR   LEMONADE	8
GINGER ALE   GINGER BEER	8
ORANGE   APPLE   PINEAPPLE	8
TOMATO   CRANBERRY	8
SPARKLING WATER	10
FEVER TREE TONIC	7
REDBULL	8
RASPBERRY LEMON KOMBUCHA	10
LEMON & GINGER KOMBUCHA	10
LEMON LIME & BITTERS	8