

Entree

Garlic Bread (V)	9
Ciabatta lathered in home-made garlic butter & toasted until golden	
Breads & Dips (V)	14.5
Ask your waiter for today's house-made dips served with crusty bread	
Crumbed Camembert (V)	15
Goey Camembert in a breadcrumb crust deep fried with a cranberry dipping sauce	
Vegetarian Spring Rolls (V)	14
Homemade vegetarian spring rolls deep fried & served with a tasty Thai dipping sauce	
Seafood Chowder	
A fisherman's classic, mix of fresh fish, prawns, mussels, shrimp, squid & vegetables in a creamy volute served with garlic bread	
	Entree - 10.5
	Main - 15.5
Salsa Mussels (Seasonal availability)	16
Fresh NZ green-lipped mussels steamed in white wine & tomato salsa served with garlic bread	
Salt & Pepper Squid (GF)	14.5
Fresh squid coated in a salt, Sichuan pepper & black pepper mix & lightly deep fried until crisp & golden	
Garlic Prawns (GF)	14.5
Fresh prawns pan seared with garlic butter served with garlic aioli & sweet chilli	
Cajun Prawns (GF)	14.5
Fresh prawns tossed in our home-made cajun spice pan seared & served with garlic aioli & sweet chilli	
Scallops Wrapped in Bacon (GF)	16.5
Pan seared & finished with Pernod & herb butter	

Light Meals

Tom Yum (GF)

A traditional Thai Favourite

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

Fish, Chicken - 14

Prawn - 16

Side of Rice - 2

Fisherman's Pie

18

A traditional treat, a homemade pie made with fresh gurnard & winter vegetables in a bechamel sauce topped with a crispy bread crumb & Parmesan crust served with a side salad

Rob's Ribs (GF)

22

Slow cooked pork ribs based with a spicy chipotle sauce & served with fries

Burgers

19

Toasted artisan bun built with salad, delicious sauces & served with golden fries

Your choice of:

- Homemade Beef Pattie, bacon, cheese, onion rings & chilli jam
- Crumbed Chicken breast, bacon, Camembert & cranberry sauce
- Fish (crumbed or battered) & housemade tartare
- Vegetarian - with a homemade Moroccan lentil & chickpea Pattie & a yoghurt dressing

Fettuccine Carbonara

19

Fresh fettuccine with Bacon, mushrooms & garlic, pan fried & served in a cream & Parmesan sauce topped with fresh parsley - with chicken add 5

Thai Beef Salad (GF)

24

Seared beef with a crisp salad of lettuce, spinach, red onion, tomato, topped with a Thai chilli dressing, fresh coriander & toasted cashews

Warm Salads

22

Seasonal salad greens with crispy warm potatoes, topped with your choice of Asian style chicken, seared prawns or grilled halloumi all topped with a delectable house-made dressing - add an extra topping add \$3

Mains

Out of the Net

32

Freshly caught fish from our boats, choose your fish & have it cooked to your choice of either of these four ways

- Pan-seared with herb butter & served with potato of the day & steamed vegetables (GF)
- Seared with Cajun spices & topped with mango salsa, served with kumara roastie's & salad (GF)
- Oven baked with a lime pickle, coconut cream, seared banana & served with coconut rice & salad (GF)
- Oven baked and topped with homemade red pepper & sun dried tomato pesto, olives & Parmesan served with pasta shells that have been tossed with garlic, parsley & olive oil & served with salad

Crispy Skinned Salmon

32

Fresh Salmon pan seared with a crispy skin finish, drizzled with a citrus & herb glaze served with coconut rice & a crisp salad

Seafood Sizzle Plate (GF)

32.5

A selection of fresh fish, scallops, prawns, mussels & squid pan seared in lemon & butter served with a lemon & coconut infused basmati rice & a crisp garden salad

Good Fry-days (Traditional Fish 'N' Chips)

Your choice of beer battered or crumbed fish served with golden fries, salad & homemade tartare

	<u>Small</u>
Gurnard	16.5
Catch of the day	18
Blue Cod	20
	<u>Large</u>
Gurnard	25.5
Catch of the day	27
Blue Cod	29

Fisherman's Basket

30

A selection of fried seafood, mussels, prawns, fish & calamari served with fries, salad & homemade tartare

Chefs Curry of the Day

23

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

Mains cont...

Arancine Balls	20
A vegetarian option - Rice Risotto Balls with spinach, cream cheese & basil pesto served on Italian herb tomato sauce & with fresh salad greens	
Crackled Pork Belly	30
Slow roasted Pork Belly with crispy crackle & drizzled with an apple cider jus and served with potato of the day & fresh steamed vegetables	
Rib-eye Steak	32
250g Rib-eye cooked to your choice, served with golden fries, onion rings fresh salad greens & topped with your choice of garlic butter, mushroom or peppercorn sauce	
Surf 'n' Turf	38
250g Rib-eye cooked to your choice, topped with 2 skewers of scallops & prawns, served with potato of the day & fresh steamed vegetables, topped with your choice of garlic butter, mushroom or peppercorn sauce	

Sides

Bowl of Fries	7	Onion rings	5
Wedges	9	Side of eggs	4
Side Salad	6	Tartare or aioli	2
Steamed vegetables	6		

Dessert

Luscious Lemon (GF) **12**

A delicious lemon pudding made with ground almonds served with a homemade lemon curd, passionfruit & cream

Chocolate Brownie **12**

A traditional chocolate brownie served warm with ice-cream, berry coulis & chocolate sauce

Sticky Date Pudding **12**

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

Ice-cream Sundae **10**

Vanilla ice-cream topped with your choice of our homemade sauces, toffee, berry or chocolate served with a chocolate wafer

Dessert of the Day **12**

Check with your waiter what our delicious dessert of the day is

Affogato **6.5**

A double shot of espresso extracted over a dollop of rich vanilla ice-cream