

MENU



BREAKFAST

OPEN - 2.00PM

Eggs On Toast (V) 12
poached, fried or scrambled eggs on toasted sourdough & a slow roasted tomato

Fried Chicken & Waffles 19
crispy fried chicken breast tenders, bacon, maple syrup on waffles, buffalo yoghurt

Smashed Avo (V) 17
smashed avocado, grilled sourdough, crumbly feta & spring onion, dukkha

Add poached eggs \$3

Big Breakfast 22
poached, fried or scrambled eggs, hash brown, bacon, field mushrooms, grilled sausage, slow roasted tomato, toasted sourdough

Eggs Bene 20
choice of champagne ham OR smoked salmon, poached eggs, wilted baby spinach, hollandaise sauce on toasted English muffins

French Toast (V) 17
custard soaked brioche, maple caramel glaze, vanilla poached plums, whipped yoghurt

Granola (V) 15
house made granola, fresh seasonal fruit, acai berry granita, buffalo yoghurt

GF TOAST AVAILABLE

SMOOTHIES (all plant based)

Kakariki Green 8
avocado, spinach, kale, apple juice, coconut water, chia seeds

BerryBiYou 8
acai, pineapple, banana, mixed berries, coconut water, lemon, agave nectar

Mint 'n Passion 8
passionfruit, mango, pineapple, mint, coconut water, cranberry juice

COFFEE / TEA

Long Black / Short Black / Macchiato 4
Latte / Flat White / Cappuccino 5
Large Flat White / Large Cappuccino 5.5
Chai Latte 5.5
Mochaccino 5.5
Soy Milk / Almond Milk / Coconut Milk 0.5
Caramel, Hazelnut and Chai Flavours 0.5
Extra Shot/Decaf 0.5
Selection of Teas / Herbal Teas 4.5
Hot Chocolate 5
Irish Coffee 12

KIDS BREAKFAST

Eggs on Toast 12

French Toast 12

Granola (V) 9

(GF) Gluten Free (V) Vegetarian (VG) Vegan

Please notify your waiter of any allergies or intolerances you may have.

LUNCH

11.00 to 3.00 pm

STARTERS / TO SHARE

Olives & Bread (V) 12
marinated mixed olives, grilled sourdough, whipped brown butter

Duck Liver Parfait 18
caramelised onion relish, toasted sourdough baguette

Pacific Oysters 4.5 ea
natural oysters served with citrus ponzu dipping sauce (GF) / beer battered oysters served with crisp bacon, aioli

Calamari (GF) 14
crispy fried squid, crisp capers & aioli

Hot Smoked Salmon Patē 16
house smoked Southern Salmon, cream cheese, cucumber & onion salsa, herb salad, grilled sour dough

Prawns On Toast 22
grilled Australian wild prawns, basil cream, cherry tomato, rocket, fried sourdough

Mussels 22
fresh mussels with crushed vine tomatoes, garlic & basil

Carrots and Cauliflower (VG, GF) 18
blistered carrots, roasted mudras cauliflower, dukkah, hummus, Turkish pide

Crispy Fried Chicken Wings 15
crispy tender wings, ranch style mayo
salt and vinegar OR spicy buffalo sauce

SIDES

Fries (GF) 8

Garden Salad (GF) 8

Vegetables Of The Day (V, GF) 8

Rocket, Shaved Parmesan, Balsamic Dressing (GF) 10

MAINS

Roast Beetroot and Feta Salad (GF,V) 21
roast beetroot, quinoa, rocket, shaved fennel, orange citrus dressing
add grilled chicken \$4

Grilled Chicken Burger 20
grilled chicken thigh, Chipotle mayo, roast capsicum chutney, tomato & lettuce, brioche bun
served with fries OR salad

The Blue's Burger 22
wagyu beef, smoked provolone, truffle mayo, bacon, pickle, tomato & lettuce, brioche bun
Served with fries OR salad

Kingfish Pokē (GF) 22
Hawaiian style kingfish sashimi, coconut rice, avocado, truffle yuzu ponzu, marinated kale & cucumber, egg salad, furikake, wasabi mayo

Seafood Linguine 29
market selection of fresh fish & shellfish, garlic, chilli, cherry tomato & fresh herbs

Summer Risotto (GF) 29
smoked market fish, green pea, courgette, confit baby tomatoes, shaved grana Padano and watercress
(vegetarian version available)

Pork & Scallops (GF) 36
braised pork belly, sweet soy glaze, pan-fried scallops, fondant potatoes, carrot anise puree, pickled fennel

Fish & Chips 26
beer battered market fish with fries, tartare & a light salad

Fish of the Day (GF) 34
pan-fried market fish, caper & citrus emulsion, tomato, cucumber & feta salad, duck fat chips

Steak & Chips (GF) 34
250g sirloin, café de Paris, chips & salad

Dry Aged bone-in Ribeye for Two 75
bbq'd prime rib steak served with beef bone jus, café de paris butter, duck fat chips, Rocket & shaved parmesan salad

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BAR SNACKS

Olives & Bread (V)	12	The Blue's Burger	22
marinated mixed olives, grilled sourdough, whipped brown butter		wagyu beef, smoked provolone, truffle mayo, bacon, pickle, tomato and lettuce, brioche bun. served with fries OR salad	
Duck Liver Parfait	18	Fish & Chips	26
caramelised onion relish, truffle oil, toasted sourdough baguette		beer battered market fish with fries, tartare & a light salad	
Fries (V, GF)	8	Carrots & Cauliflower (VG, GF)	18
with aioli & tomato sauce		blistered carrots, roasted mudras cauliflower, dukkah, hummus, Turkish pide	
Duck Fat Chips (GF)	12	Cheese Platter (Serves 2)	30
shaved parmesan, tuffle mayo		50g of each cheese, served with crostini's & seasonal chutney Over The Moon triple cream brie (Putaruru) Mount Eliza cheddar, raw milk aged cheddar (not pasteurised, Katikati) White Stone Windsor blue cheese (Omaru)	
Calamari (GF)	14	Single Cheese	12
crispy fried squid, crisp capers & aioli			
Pacific Oysters	4.5 ea		
natural oysters served with citrus ponzu dipping sauce (GF) / beer battered oysters served with crisp bacon, aioli			
Hot Smoked Salmon Patē	16		
house smoked Southern Salmon, cream cheese, cucumber & onion salsa, herb salad, grilled sour dough			
Crispy Fried Chicken Wings	15		
crispy tender wings, ranch style mayo salt and vinegar OR spicy buffalo sauce			
Grilled Chicken Burger	20		
grilled chicken thigh, chipotle mayo, roast capsicum chutney, tomato & lettuce, brioche bun. served with fries OR salad			

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DINNER

6.00 to CLOSE

STARTERS / TO SHARE

Olives & Bread (V)	12
marinated mixed olives, grilled sourdough, whipped brown butter	
Duck Liver Parfait	18
caramelised onion relish, toasted sourdough baguette	
Pacific Oysters	4.5 ea
natural oysters served with citrus ponzu dipping sauce (GF) / beer battered oysters served with crisp bacon, aioli	
Calamari (GF)	14
crispy fried squid, crisp capers & aioli	
Hot Smoked Salmon Patē	16
house smoked Southern Salmon, cream cheese, cucumber & onion salsa, herb salad, grilled sour dough	
Prawns On Toast	22
grilled Australian wild prawns, basil cream, cherry tomato, rocket, fried sourdough	
Crispy Fried Chicken Wings	15
crispy tender wings, ranch style mayo	
salt and vinegar OR spicy buffalo sauce	
Kingfish Sashimi (GF)	22
marinated kale and cucumber salad, avocado, truffle yuzu ponzu, furikake seasoning, wasabi mayo, nori chips	
Mussels	22
fresh mussels with crushed vine tomatoes, garlic & basil	
Beef Carpaccio (GF)	22
seared eye fillet, Clevedon Valley buffalo mozzarella, marinated tomatoes, rocket, truffle balsamic dressing	
Broccoli & Buffalo Mozzarella (GF,V)	22
grilled broccoli, Clevedon Valley buffalo mozzarella, sesame soy dressing, crisp shallots, honey roasted cashews, coriander	
Carrots & Cauliflower (VG)	18
blistered carrots, roasted mudras cauliflower, dukkah, hummus, Turkish pide	

MAINS

Dry Aged bone-in Ribeye for Two	75
bbq'd prime rib steak served with beef bone jus, café de paris butter, duck fat chips, Rocket & shaved parmesan salad	
200g Angus Eye Fillet	39
250g Grass Fed Sirloin	36
served with potato and leek gratin, green beans, ricotta dumplings, piperade & jus	
Pork & Scallops (GF)	36
braised pork belly, sweet soy glaze, pan-fried scallops, fondant potatoes, carrot anise puree, pickled fennel	
Fish Of The Day (GF)	36
Pan-fried market fish, smoked potato, sauce romesco, grilled baby leeks & broccolini, jus	
Smoked Lamb Rump (GF)	35
pan-roasted smoked lamb rump, blue cheese butter, new agria potatoes & broccolini, olives, jus	
Honey Glazed Duck	35
pan-roasted dry aged duck breast, confit leg, carrot puree, braised farro grain, baby beetroot	
Summer Risotto (GF)	29
smoked market fish, green pea, courgette, confit baby tomatoes, shaved grana padano & watercress (vegetarian version available)	
Seafood Linguine	29
market selection of fresh fish and shellfish, garlic, chilli, cherry tomato & fresh herbs	

SIDES

Duck Fat Chips, Shaved Parmesan, Truffle Mayo (GF)	12
Garden Salad (GF)	8
Vegetables Of The Day (V, GF)	8
Rocket, Shaved Parmesan, Balsamic Dressing (GF)	10

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DESSERTS

Affogato (GF) 16

a scoop of vanilla ice-cream drowned in espresso with a shot of Amaretto or Baileys or Frangelico

Tiramisu 15

whipped mascarpone, coffee-soaked sponge, salted caramel cacao crumb ice-cream

Brulee 15

vanilla & Grand Marnier crème brulee, macerated fresh summer berries, ginger sable biscuits

Layered Chocolate Hazelnut Torte 18

chocolate mousse, hazelnut praline, whipped creamy yoghurt

Stone Fruit Trifle (GF) 16

vanilla poached stone fruit, buffalo yoghurt pannacotta, lemon sponge, passion fruit curd, macerated fresh summer berries

Chocolate Fondant (GF) 16

melting centre chocolate dessert, vanilla yoghurt, praline & cherry buttermilk ice-cream

Cheese Platter (Serves 2) 30

50g of each cheese, served with crostini's & seasonal chutney

Over The Moon triple cream brie (Putaruru)

Mount Eliza cheddar, raw milk aged cheddar (not pasteurised, Katikati)

White Stone Windsor blue cheese (Omaru)

Single Cheese 12

Plant Based Ice-cream (VG) 4.5 per scoop

ask your server for today's flavours

COFFEE / TEA

Long Black / Short Black / Macchiato	4
Latte / Flat White / Cappuccino	5
Large Flat White / Large Cappuccino	5.5
Chai Latte	5.5
Mochaccino	5.5
Soy Milk / Almond Milk / Extra Shot	0.5
Caramel, Hazelnut and Chai Flavours	0.5
Selection of Teas / Herbal Teas	4.5
Hot Chocolate	5
Irish Coffee	12

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