

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, Vanilla and Chai flavours
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

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

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

LUNCH

11.30 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

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

Mussels 22
fresh mussels with garlic, white wine, basil and cream, grilled sourdough

Seafood Chowder 22
market selection of fresh fish and shellfish

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

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

Roast Beetroot and Feta Salad (GF,V) 22
roast beetroot, crumbled feta, quinoa, hemp seed hearts, shaved fennel, mixed leaves orange citrus dressing
add grilled chicken \$4

SIDES

Fries (GF) 8

Garden Salad (GF) 8

Vegetables Of The Day (V, GF) 8

Rocket, Shaved Parmesan, Balsamic Dressing (GF) 10

MAINS

Fried Chicken Burger 20
buttermilk fried chicken breast, roast capsicum chutney, chipotle mayo, 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

Ramen and Crisp Pork Belly 22
egg noodles, shoyu broth, crisp pork belly, soft fried egg, chilli black bean jam, spring onion & fried shallot

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

Scott's Carbonara 28
house made linguine, guanciale cured pork, herbs, parmesan cheese, white wine and egg yolk, grilled bread with truffle butter
add fresh shaved truffle \$8

Winter Risotto (GF) 32
smoked Trevally, roast celeriac, butternut squash, Brussel sprouts, ricotta, watercress and hazelnuts (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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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	
Prawns On Toast	22
grilled Australian wild prawns, basil cream, cherry tomato, rocket, fried sourdough	
Kingfish Sashimi (GF)	22
marinated kale and cucumber salad, avocado, truffle yuzu ponzu, furikake seasoning, wasabi mayo, nori chips	
Mussels	22
fresh mussels with garlic, white wine, basil and cream, grilled sourdough	
Seafood Chowder	22
market selection of fresh fish and shellfish	
Scott's Truffle Carbonara	24
house made linguine, Paengaroa truffle, guanciale cured pork, parmesan cheese, white wine and egg yolk, grilled bread with truffle butter	
Beef Carpaccio (GF)	22
seared eye fillet, Clevedon Valley buffalo mozzarella, marinated tomatoes, rocket, truffle balsamic dressing	
Buffalo Mozzarella & Arancini	20
pumpkin and orange arancini, Clevedon Valley buffalo mozzarella, balsamic reduction	
add fresh shaved truffle \$8	
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, potato and smoked fish galette, crisp chorizo & cauliflower bravas, mustard cream	
Smoked Lamb Rump (GF)	34
pan-roasted smoked lamb rump, blue cheese butter, quince gel, baby agria potatoes, broccoli, kalamata olives, jus	
Honey & Orange Glazed Duck	36
pan-roasted dry aged duck breast, confit leg, swiss-chard & pearl barley risotto, parsnip puree	
Winter Risotto (GF)	32
smoked trevally, roast celeriac, butternut squash, brussel sprouts, ricotta, watercress and hazelnuts (vegetarian version available)	
Potato Gnocchi & Saltinbocca	32
pork and pistachio wrapped in prosciutto, white wine emulsion, sage, roast pumpkin, Brussel sprout leaves, pecorino cheese (vegetarian version also available)	
add fresh shaved truffle \$8	
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 16

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

Brulee (GF) 16

vanilla & Grand Marnier crème brulee, whipped lemon curd cream, brandy snap wafers, dulce de leche drizzle

Layered Chocolate Torte 18

biscuit base, baked buffalo yoghurt cheese cake, chocolate mousse, chocolate glaze, hazelnut praline, whipped vanilla cream

Sticky Date Pudding 16

hot sticky date pudding, dulce de leche caramel sauce, milk chocolate ice-cream

Apple & Rhubarb Crumble (GF) 16

almond crumble, maple honeycomb smoked almond ice-cream

Plant Based Ice-cream (VG) 4.5 per scoop

ask your server for today's flavours

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 (Oamaru)

Single Cheese 12

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, Vanilla and Chai Flavours	
Selection of Teas / Herbal Teas	4.5
Hot Chocolate	5
Irish Coffee	12

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