

# BREAKFAST

SUNDAY OPEN - 2.00PM

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

**Fried Chicken & Waffles** 22  
crispy fried chicken breast tenders, bacon, maple syrup on waffles, buffalo yoghurt

**Smashed Avo (V)** 20  
smashed avocado, grilled sourdough, crumbly feta & spring onion, dukkha  
Add poached eggs \$3

**Big Breakfast** 24  
poached, fried or scrambled eggs, hash brown, bacon, field mushrooms, grilled sausage, slow roasted tomato, toasted sourdough

**Eggs Bene** 22  
choice of champagne ham OR smoked salmon, poached eggs, wilted baby spinach, hollandaise sauce on toasted English muffins

**French Toast (V)** 18  
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

**Granola (V)** 9

(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** 20  
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)** 15  
crispy fried squid, crisp capers & aioli

**Prawns On Toast** 26  
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** 24  
market selection of fresh fish and shellfish, grilled sourdough

**Crispy Fried Chicken Wings** 17  
crispy tender wings, ranch style mayo salt and vinegar OR spicy buffalo sauce

**Mozzarella & Tomato Bruschetta (V)** 20  
selection of tomatoes, Clevedon Valley buffalo mozzarella, shallot, basil & spring onion emulsion, balsamic dressing, grilled sourdough  
**add smoked salmon \$3**

**Carrots & Cauliflower (VG)** 18  
blistered carrots, roasted mudras cauliflower, caper & raisin dressing, dukkah, hummus, Turkish pide

**Roast Beetroot and Feta Salad (GF,V)** 22  
roast beetroot, crumbled feta, quinoa, shaved fennel, mixed leaves orange citrus dressing  
add buttermilk fried 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

**Kingfish Pokē (GF)** 24  
Hawaiian style kingfish sashimi, coconut rice, avocado, truffle yuzu ponzu, marinated kale & cucumber, egg salad, furikake, wasabi mayo

**Summer Risotto (GF)** 32  
smoked trevally, courgette, asparagus & green pea, watercress and confit smoked truss tomatoes, shaved parmesan  
(vegetarian version available)

**Seafood Linguini** 28  
market selection of fresh fish and shellfish, tomato, chilli & garlic, fresh chopped herbs

**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 (GF)** 78  
bbq'd prime rib steak served with beef bone jus, café de Paris butter, duck fat chips, rocket & shaved parmesan salad

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

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# DINNER

6.00 to CLOSE

## STARTERS / TO SHARE

|   |               |
|---|---------------|
| <b>Olives &amp; Bread (V)</b>   | <b>12</b>     |
| marinated mixed olives, grilled sourdough, whipped brown butter   |               |
| <b>Duck Liver Parfait</b>   | <b>20</b>     |
| caramelised onion relish, toasted sourdough baguette  |               |
| <b>Pacific Oysters</b>  | <b>4.5 ea</b> |
| natural oysters served with citrus ponzu dipping sauce (GF) / beer battered oysters served with crisp bacon, aioli                      |               |
| <b>Calamari (GF)</b>  | <b>15</b>     |
| crispy fried squid, crisp capers & aioli  |               |
| <b>Prawns On Toast</b>  | <b>26</b>     |
| grilled Australian wild prawns, basil cream, cherry tomato, rocket, fried sourdough   |               |
| <b>Kingfish Sashimi (GF)</b>  | <b>24</b>     |
| marinated kale and cucumber salad, avocado, truffle yuzu ponzu, furikake seasoning, wasabi mayo, nori chips                             |               |
| <b>Mussels</b>  | <b>22</b>     |
| fresh mussels with garlic, white wine, basil and cream, grilled sourdough   |               |
| <b>Seafood Chowder</b>  | <b>24</b>     |
| market selection of fresh fish and shellfish, grilled sourdough   |               |
| <b>Asparagus &amp; Pork Saltinbocca (GF)</b>  | <b>22</b>     |
| pork mince and pistachio wrapped in prosciutto, grilled asparagus, shaved parmesan, poached egg, sauce Béarnaise                        |               |
| <b>Beef Steak Tartare</b>   | <b>26</b>     |
| marinated & finely chopped eye fillet, truffle dressing, sunny side up Quail eggs, grilled sourdough baguette                           |               |
| <b>Mozzarella &amp; Tomato Bruschetta (V)</b>   | <b>20</b>     |
| selection of tomatoes, Clevedon Valley buffalo mozzarella, shallot, basil & spring onion emulsion, balsamic dressing, grilled sourdough |               |
| <b>add smoked salmon \$3</b>  |               |
| <b>Carrots &amp; Cauliflower (VG)</b>   | <b>18</b>     |
| blistered carrots, roasted mudras cauliflower, caper & raisin dressing, dukkah, hummus, Turkish pide                                    |               |

## MAINS

|   |           |
|---|-----------|
| <b>Dry Aged bone-in Ribeye for Two (GF)</b>   | <b>78</b> |
| bbq'd prime rib steak served with beef bone jus, café de Paris butter, duck fat chips, rocket & shaved parmesan salad                             |           |
| <b>200g Angus Eye Fillet</b>  | <b>39</b> |
| <b>250g Grass Fed Sirloin</b>   | <b>36</b> |
| served with potato and leek gratin, green beans, ricotta dumplings, piperade & jus  |           |
| <b>Pork &amp; Scallops (GF)</b>   | <b>36</b> |
| braised pork belly, sweet soy glaze, pan-fried scallops, fondant potatoes, carrot anise puree, pickled fennel & watercress                        |           |
| <b>Fish Of The Day (GF)</b>   | <b>38</b> |
| pan-fried market fish, potato and smoked fish galette, crisp chorizo & cauliflower bravas, mustard cream  |           |
| <b>Lamb Rack &amp; Smoked Lamb Rump (GF)</b>  | <b>39</b> |
| pan-roasted lamb rack & smoked lamb rump, babaganoush, peperonata caper chutney, bbq'd courgette and baby agria potatoes, jus                     |           |
| <b>Honey &amp; Orange Glazed Duck (GF)</b>  | <b>36</b> |
| pan-roasted dry aged duck breast, confit leg, baby carrots, warm beetroot, basil & wild rice salad  |           |
| <b>Summer Risotto (GF)</b>  | <b>32</b> |
| smoked trevally, courgette, asparagus & green pea, watercress and confit smoked truss tomatoes, shaved parmesan<br>(vegetarian version available) |           |

## SIDES

|   |    |
|---|----|
| Duck Fat Chips, 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

|   |                      |
|---|----------------------|
| <b>Affogato (GF)</b>  | <b>16</b>            |
| a scoop of vanilla ice-cream drowned in espresso with a shot of Amaretto or Baileys or Frangelico                           |                      |
| <b>Tiramisu</b>   | <b>16</b>            |
| whipped mascarpone, coffee-soaked sponge, salted caramel cacao crumb ice-cream  |                      |
| <b>Brulee (GF)</b>  | <b>16</b>            |
| vanilla & Grand Marnier crème brulee, whipped lemon curd cream, brandy snap wafers, fresh berries                           |                      |
| <b>Layered Chocolate Torte</b>  | <b>18</b>            |
| biscuit base, baked buffalo yoghurt cheese cake, chocolate mousse, chocolate glaze, hazelnut praline, whipped vanilla cream |                      |
| <b>Sticky Date Pudding</b>  | <b>16</b>            |
| hot sticky date pudding, dulce de leche caramel sauce, milk chocolate ice-cream   |                      |
| <b>Eton Mess &amp; Summer Berries (GF)</b>  | <b>16</b>            |
| crisp meringue, mascerated berries, lemon curd cream, cherry buttermilk ice-cream, grated chocolate & brandy snaps          |                      |
| <b>Plant Based Ice-cream (VG)</b>   | <b>4.5</b> per scoop |
| ask your server for today's flavours  |                      |
| <b>Cheese Platter (Serves 2)</b>  | <b>30</b>            |
| 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)  |                      |
| <b>Single Cheese</b>  | <b>12</b>            |

## 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  |

## PORT / DESSERT WINE



|  |           |            |
|--|-----------|------------|
| <b>Taylor Fine Tawny Port</b> <i>Portugal</i>  | <b>10</b> | <b>85</b>  |
| Mellow nose of succulent ripe berry fruit with aromas of butterscotch, figs and prunes interwoven with attractive nutty and spicy aromas.                  |           |            |
| <b>Jules Taylor 'Late Harvest' Sauvignon Blanc</b> <i>Marlborough</i>  | <b>12</b> | <b>79</b>  |
| Decadently sweet with concentrated flavours of mandarin, ripe nectarine & honey with hints of cloves.  |           |            |
| <b>Taylor's 10 Year Old Port</b> <i>Portugal</i>   | <b>15</b> | <b>90</b>  |
| Rich and elegant nose combining aromas of ripe berry fruit with a delicate nuttiness and subtle mellow notes of chocolate, butterscotch and fine oak wood. |           |            |
| <b>Taylor's 20 Year Old Port</b> <i>Portugal</i>   | <b>19</b> | <b>129</b> |

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