

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)

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

LIGHTER / 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 shallot mignonette (GF)
OR beer battered oysters served with crisp bacon, aioli

Calamari (GF) 15
crispy fried squid, crisp capers & aioli

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

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

Kingfish Sashimi Salad (GF) 24
kingfish sashimi, avocado, truffle yuzu ponzu, pickled ginger, crisp shallot, mixed lettuce, cucumber & cherry tomato

Mushroom Risotto (GF) (V) 20
served with local oyster mushroom and celeriac fricassee, herb salad, truffle oil, shaved parmesan

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, truffle brie cheese, 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

Stuffed Vine Tomato (GF)(V) 28
eggplant stuffed vine tomato, bbq'd courgette, crumbly feta, oyster mushroom, kalamata olive & roast celeriac

Vegan version available (VG) 26

Prawn & Chilli Linguini 28
napoli sauce, prawns, chilli, garlic & shaved parmesan

Pork & Scallops (GF) 38
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

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DINNER

5.30PM to CLOSE

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 shallot mignonette (GF) OR beer battered oysters served with crisp bacon, aioli	
Calamari (GF)	15
crispy fried squid, crisp capers & aioli	
Kingfish Sashimi (GF)	24
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	24
market selection of fresh fish and shellfish, grilled sourdough	
Broccoli & Pork Saltimbocca (GF)	22
pork mince and pistachio wrapped in prosciutto, broccoli, shaved parmesan, poached egg, sauce Béarnaise	
Vegetarian version available (V)	18
Beef Steak Tartare	26
marinated & finely chopped eye fillet, Mount Eliza aged cheddar cheese & pickle toastie soldiers, dijonnaise	
Mozzarella & Tomato Bruschetta (V)	20
tomatoes, Clevdon Valley buffalo mozzarella, shallot, basil & spring onion emulsion, balsamic dressing, grilled sourdough	
add smoked salmon \$3	
Mushroom Risotto (GF) (V)	20
served with local oyster mushroom and celeriac fricassee, herb salad, truffle oil, shaved parmesan	

MAINS

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	
200g Angus Eye Fillet (GF)	39
250g Grass Fed Sirloin (GF)	36
served with potato and leek gratin, green beans, creamy oyster mushroom and basil sauce, piperade & jus	
Pork & Scallops (GF)	38
braised pork belly, sweet soy glaze, pan-fried scallops, fondant potatoes, carrot anise puree, pickled fennel & watercress	
Lamb Rack & Smoked Lamb Rump (GF)	39
pan-roasted lamb rack & smoked lamb rump, babaganoush, peperonata caper chutney, bbq'd courgette, jus	
Honey & Orange Glazed Duck (GF)	38
pan-roasted dry aged duck breast, confit leg, carrot puree, steamed bok choy & shitake mushroom, black bean & ginger sauce, garlic chips	
Kingfish & Tomato, Ricotta Tortellini	38
pan-fried Kingfish medallions, tomato & ricotta tortellini, broccoli, lemon butter emulsion, crisp capers	
Fish of the Day (GF)	38
pan-fried market fish, babaganosh, tomato, feta & olive salad, confit beetroot, citrus & caper beur blanc	
Stuffed Vine Tomato (GF)(V)	28
eggplant stuffed vine tomato, bbq'd courgette, crumbly feta, oyster mushroom, kalamata olive & roast celeriac	
Vegan version available (VG)	26
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

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, fresh berries	
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 Bombe Alaska	18
roasted apple compote, oat crumble biscuit, toasted marshmallow ice-cream, torched italian meringue	
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 truffle 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

PORT / DESSERT WINE



Taylor Fine Tawny Port <i>Portugal</i>	10	85
Mellow nose of succulent ripe berry fruit with aromas of butterscotch, figs and prunes interwoven with attractive nutty and spicy aromas.		
Jules Taylor 'Late Harvest' Sauvignon Blanc <i>Marlborough</i>	12	79
Decadently sweet with concentrated flavours of mandarin, ripe nectarine & honey with hints of cloves.		
Taylor's 10 Year Old Port <i>Portugal</i>	15	90
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.		
Taylor's 20 Year Old Port <i>Portugal</i>	19	129

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