

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 18
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

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) 26
Hawaiian style kingfish sashimi, coconut rice, avocado, truffle yuzu ponzu, marinated kale & cucumber, egg salad, furikake, wasabi mayo

Mushroom Risotto (GF) (V) 32
served with local oyster mushroom and celeriac fricassee, herb salad, truffle oil, shaved parmesan

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 28
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

SIDES

Duck fat chips, parmesan, truffle mayo (V, GF) 12

Garden salad (V, GF) 10

Steamed cauliflower, capers & raisins (V, GF) 10

Roast butternut pumpkin, candied orange peel, crumbled feta, walnuts (V, GF) 10

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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, 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 & shellfish, grilled sourdough	
Beef Steak Tartare	26
marinated & finely chopped eye fillet, toasted sourdough, dijonnaise	
Mozzarella & Tomato Bruschetta (V)	20
tomatoes, Clevedon Valley buffalo mozzarella, shallot, basil & spring onion emulsion, balsamic dressing, grilled sourdough	
add smoked salmon \$3	
Ricotta & Kale Tortellini (V)	22
served with broccolini, flaked almonds, sage & parmesan	

MAINS

200g Angus Eye Fillet (GF)	42
250g Grass Fed Sirloin (GF)	38
served with potato and leek gratin, green beans, creamy oyster mushroom and basil sauce, piperade & jus	
Braised Beef Cheek (GF)	34
slow braised beef cheek, celeriac & parmesan puree, candied orange peel, watercress & toasted hazelnuts	
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)	42
pan-roasted lamb rack & smoked lamb rump, braised carrot barrels, almond dukkah, buffalo milk curd, kalamata olives & jus	
Honey & Orange Glazed Duck (GF)	38
pan-roasted dry aged duck breast, confit leg, braised puy lentils, parsnip puree, beetroot relish, Brussel leaves, jus	
Mushroom Risotto (GF) (V)	32
served with local oyster mushroom and celeriac fricassee, herb salad, truffle oil, shaved parmesan	
Fish of the Day (GF)	38
pan-fried market fish, parsnip & fennel puree, broccoli cous cous, currants & pinenuts, madras beurre blanc	
Roast Vegetable Assiette (GF)(VG)	32
assortment of roast pumpkin, celeriac, carrot barrels, Brussel leaves, madras broth, almond dukkah	
SIDES	
Duck fat chips, parmesan, truffle mayo (V, GF)	12
Garden salad (V, GF)	10
Steamed cauliflower, capers & raisins (V, GF)	10
Roast butternut pumpkin, candied orange peel, crumbled feta, walnuts (V, 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, macerated strawberries

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) 12
coconut chocolate & coconut passionfruit, hazel nut praline

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
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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 *Portugal* 10
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 *Marlborough* 12
Decadently sweet with concentrated flavours of mandarin, ripe nectarine & honey with hints of cloves.

Taylor's 10 Year Old Port *Portugal* 15
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 *Portugal* 19

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