

# 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  
Coconut Milk / Almond Milk / Oat Milk / Extra Shot  
Caramel, Hazelnut, Vanilla and Chai Flavours 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

<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>5 ea</b>
natural oysters served with shallot mignonette (GF) OR beer battered oysters served with crisp bacon, aioli	
<b>Calamari (GF)</b>	<b>15</b>
crispy fried squid, crisp capers & aioli	
<b>Mussels</b>	<b>22</b>
fresh mussels with garlic, white wine, basil & cream, grilled sourdough	
<b>Crispy Fried Chicken Wings</b>	<b>18</b>
crispy tender wings, ranch style mayo salt & vinegar OR spicy buffalo sauce	
<b>Grilled Asparagus (V,GF)</b>	<b>20</b>
served with poached egg, shaved parmesan, truffle'd bearnaise	
<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 add smoked salmon \$4	
<b>Smoked Fish Caesar</b>	<b>20</b>
smoked market fish, cos lettuce, croutons, shaved parmesan, bbq'd avocado, Caesar dressing, soft boiled egg	
<b>Roast Beetroot &amp; Feta Salad (GF,V)</b>	<b>22</b>
roast beetroot, crumbled feta, quinoa, shaved fennel, mixed leaves orange citrus dressing add buttermilk fried chicken \$4	
<b>Kingfish Sashimi Salad (GF)</b>	<b>24</b>
kingfish sashimi, avocado, truffle yuzu ponzu, pickled ginger, crisp shallot, mixed lettuce, cucumber & cherry tomato	

## MAINS

<b>Fried Chicken Burger</b>	<b>22</b>
buttermilk fried chicken breast, roast capsicum chutney, chipotle mayo, tomato & lettuce, brioche bun served with fries OR salad	
<b>The Blue's Burger</b>	<b>22</b>
wagyu beef, truffle brie cheese, mayo, bacon, pickle, tomato & lettuce, brioche bun served with fries OR salad	
<b>Kingfish Pokē (GF)</b>	<b>28</b>
Hawaiian style kingfish sashimi, coconut rice, avocado, truffle yuzu ponzu, marinated kale & cucumber, egg salad, furikake, wasabi mayo	
<b>Smoked Fish Spring Risotto (GF)</b>	<b>36</b>
house smoked market fish, green peas, asparagus, courgette & confit tomato & parmesan vegetarian or vegan version (V,VG) \$32	
<b>Spatchcock Chicken Poussin</b>	<b>39</b>
young chicken, de-boned & grilled, sauce romesco, grilled spring vegetables, risoni pasta, herbs	
<b>Pork &amp; Scallops (GF)</b>	<b>39</b>
braised pork belly, sweet soy glaze, pan-fried scallops, fondant potatoes, carrot anise puree, pickled fennel	
<b>Fish &amp; Chips</b>	<b>28</b>
beer battered market fish with fries, tartare & a light salad	
<b>Fish of the Day (GF)</b>	<b>36</b>
pan-fried market fish, caper & citrus emulsion, tomato, cucumber & feta salad, duck fat chips	
<b>Steak &amp; Chips (GF)</b>	<b>36</b>
250g sirloin, café de Paris, duck fat chips & salad	
<b>SIDES</b>	
Duck fat chips, parmesan, truffle mayo (V, GF)	12
Garden salad (V, GF)	10
Steamed broccolini, ponzu, crispy shallot (V, GF)	12
Roast butternut pumpkin, candied orange peel, crumbled feta, walnuts (V, GF)	10

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# DINNER

5.30PM 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>5 ea</b>
natural oysters served with shallot mignonette (GF) OR beer battered oysters served with crisp bacon, aioli	
<b>Calamari (GF)</b>	<b>15</b>
crispy fried squid, crisp capers & aioli	
<b>Kingfish Sashimi (GF)</b>	<b>24</b>
marinated kale, 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>Smoked Fish Caesar</b>	<b>20</b>
smoked market fish, cos lettuce, croutons, shaved parmesan, bbq'd avocado, Caesar dressing, soft boiled egg	
<b>Beef Steak Tartare</b>	<b>26</b>
marinated & finely chopped eye fillet, Mount Eliza cheddar toastie, dijonnaise	
<b>Mozzarella &amp; Tomato Bruschetta (V)</b>	<b>20</b>
tomatoes, Clevedon Valley buffalo mozzarella, shallot, basil & spring onion emulsion, balsamic dressing, grilled sourdough	
add smoked salmon \$4	
<b>Ricotta &amp; Kale Tortellini (V)</b>	<b>22</b>
served with tomato napoli, broccolini, flaked almonds, sage & parmesan	
<b>Grilled Asparagus (V,GF)</b>	<b>20</b>
served with poached egg, shaved parmesan, truffle'd bearnaise	

## MAINS

<b>200g Angus Eye Fillet (GF)</b>	<b>44</b>
<b>250g Grass Fed Sirloin (GF)</b>	<b>39</b>
served with potato and leek gratin, green beans, creamy oyster mushroom and basil sauce, piperade & jus	
<b>Braised Beef Cheek (GF)</b>	<b>36</b>
slow braised beef cheek, celeriac & parmesan puree, candied orange peel, watercress & toasted hazelnuts	
<b>Pork &amp; Scallops (GF)</b>	<b>39</b>
braised pork belly, sweet soy glaze, pan-fried scallops, fondant potatoes, carrot anise puree, pickled fennel & watercress	
<b>Lamb Rack &amp; Smoked Lamb Rump (GF)</b>	<b>42</b>
pan-roasted lamb rack & smoked lamb rump, braised carrot barrels, almond dukkah, buffalo milk curd, kalamata olives & jus	
<b>Spatchcock Chicken Poussin</b>	<b>39</b>
young chicken, de-boned & grilled, sauce romesco, grilled spring vegetables, risoni pasta, sorel	
<b>Smoked Fish Spring Risotto (GF)</b>	<b>36</b>
house smoked market fish, green peas, asparagus, courgette and confit tomato & parmesan	
vegetarian or vegan version (V,VG) \$32	
<b>Fish of the Day (GF)</b>	<b>42</b>
pan-fried market fish, parsnip & fennel puree, broccoli cous cous, currants & pinenuts, madras beurre blanc	
<b>Grilled Spring Vegetables (VG)</b>	<b>32</b>
risoni pasta & eggplant, sauce romesco, grill'd baby leeks, asparagus, baby carrots, basil, vegan feta cheese	
<b>SIDES</b>	
Duck fat chips, parmesan, truffle mayo (V, GF)	12
Garden salad (V, GF)	10
Steamed broccolini, ponzu, crispy shallot (V, GF)	12
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

**Trifle Bombe Alaska (GF)** 18  
layered sponge, berries, white chocolate custard, buffalo yoghurt whip, toasted marshmallow ice-cream, torched Italian meringue, brandy snap wafers

**Plant Based Ice-cream (VG)** 12  
coconut chocolate & coconut passionfruit, hazelnut 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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Mochaccino 5.5  
Coconut Milk / Almond Milk / Oat Milk / Extra Shot  
Caramel, Hazelnut, Vanilla and Chai Flavours 0.5  
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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