

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	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 & cream, grilled sourdough	
Crispy Fried Chicken Wings	18
crispy tender wings, ranch style mayo salt & 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 \$4	
Smoked Fish Caesar	20
smoked market fish, cos lettuce, croutons, shaved parmesan, bbq'd avocado, Caesar dressing, soft boiled egg	
Roast Beetroot & 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	22
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)	28
Hawaiian style kingfish sashimi, coconut rice, avocado, truffle yuzu ponzu, marinated kale & cucumber, egg salad, furikake, wasabi mayo	
Smoked Fish Spring Risotto (GF)	36
house smoked market fish, green peas, asparagus, courgette & confit tomato & parmesan vegetarian or vegan version (V,VG) \$32	
Spatchcock Chicken Poussin	39
young chicken, butterflied & grilled, sauce romesco, grilled spring vegetables, risoni pasta, sorel	
Pork & Scallops (GF)	39
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)	36
pan-fried market fish, caper & citrus emulsion, tomato, cucumber & feta salad, chips	
Steak & Chips (GF)	36
250g sirloin, café de Paris, chips & salad	
SIDES	
Beer battered chips, aioli & ketchup (V)	10
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

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

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

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	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	
Smoked Fish Caesar	20
smoked market fish, cos lettuce, croutons, shaved parmesan, bbq'd avocado, Caesar dressing, soft boiled egg	
Beef Steak Tartare	26
marinated & finely chopped eye fillet, Mount Eliza cheddar toastie, dijonnaise	
Mozzarella & Tomato Bruschetta (V)	20
tomatoes, Clevedon Valley buffalo mozzarella, shallot, basil & spring onion emulsion, balsamic dressing, grilled sourdough	
add smoked salmon \$4	
Beetroot Carpaccio & Goat Curd (V)	20
sliced granadine braised beetroot, whipped goat curd, rocket & basil, shallot, candied walnut, orange, beetroot & sumac vinaigrette	
add smoked salmon \$4	
vegan version available (V,VG)	

MAINS

200g Angus Eye Fillet (GF)	44
250g Grass Fed Sirloin (GF)	39
served with potato and leek gratin, green beans, creamy oyster mushroom and basil sauce, piperade & jus	
Braised Beef Cheek (GF)	36
slow braised beef cheek, celeriac & parmesan puree, candied orange peel, watercress & toasted hazelnuts	
Pork & Scallops (GF)	39
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	
Spatchcock Chicken Poussin	39
young chicken, butterflied & grilled, sauce romesco, grilled spring vegetables, risoni pasta, sorel	
Smoked Fish Spring Risotto (GF)	36
house smoked market fish, green peas, asparagus, courgette and confit tomato & parmesan	
vegetarian or vegan version (V,VG) \$32	
Fish of the Day (GF)	42
pan-fried market fish, parsnip & fennel puree, broccoli cous cous, currants & pinenuts, madras beurre blanc	
Grilled Spring Vegetables (VG)	32
risoni pasta & eggplant, sauce romesco, grill'd baby leeks, asparagus, baby carrots, basil, vegan feta cheese	

SIDES

Beer battered chips, aioli & ketchup (V)	10
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
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

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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