

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) 17
crispy fried squid, crisp capers & aioli

Mussels 24
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) 22
selection of tomatoes, Clevedon Valley buffalo mozzarella, shallot, basil & spring onion emulsion, balsamic dressing, grilled sourdough
add smoked salmon \$4

Smoked Fish Caesar 22
smoked market fish, cos lettuce, croutons, shaved parmesan, bbq'd avocado, Caesar dressing, soft boiled egg

Pumpkin, Chickpea & Feta Salad (GF,V) 22
roast pumpkin, chickpeas, crumbled feta, sundried tomatoes, pinenuts, currants, mixed leaves, citrus & pomegranate dressing
add harrisa grilled chicken \$5

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

MAINS

Seafood Chowder 30
market selection of fresh fish & shellfish, grilled sourdough

Battered Fish Burger 25
beer battered market fish, tartare slaw, butter lettuce, pickled cucumber, brioche bun
served with fries OR salad

The Blue's Burger 23
wagyu beef, battered onion rings, cheese, mayo, bacon, pickle, tomato & lettuce, brioche bun
served with fries OR salad

add another wagyu beef patty \$6

Kingfish Pokē (GF) 29
Hawaiian style kingfish sashimi, coconut rice, avocado, truffle yuzu ponzu, marinated kale & cucumber, egg salad, furikake, wasabi mayo

Smoked Fish Winter Risotto (GF) 38
house smoked market fish, roast celeriac, curried cauliflower, parsnip crisps, Brussel sprout leaves & parmesan
vegetarian or vegan version (V,VG) \$32

Pork & Scallops (GF) 39
braised pork belly, sweet soy glaze, pan-fried scallops, fondant potatoes, carrot anise puree, pickled fennel

Fish & Chips 30
beer battered market fish with fries, tartare & a light salad

Fish of the Day (GF) 38
pan-fried market fish, caper & citrus emulsion, tomato, cucumber & feta salad, chips

Steak & Chips (GF) 38
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

(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)	17
crispy fried squid, crisp capers & aioli	
Kingfish Sashimi (GF)	24
marinated kale, avocado, truffle yuzu ponzu, furikake seasoning, wasabi mayo, nori chips	
Mussels	24
fresh mussels with garlic, white wine, basil and cream, grilled sourdough	
Smoked Fish Caesar	22
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	
Seafood Chowder	24
market selection of fresh fish & shellfish, grilled sourdough	
Mozzarella & Tomato Bruschetta (V)	22
tomatoes, Clevedon Valley buffalo mozzarella, shallot, basil & spring onion emulsion, balsamic dressing, grilled sourdough	
add smoked salmon \$4	

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)	39
slow braised beef cheek, potato & 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)	44
pan-roasted lamb rack & smoked lamb rump, braised carrot barrels, almond dukkah, buffalo milk curd, kalamata olives & jus	
Orange & Honey Glazed Duck	42
crisp glazed duck breast, confit duck leg, parsnip puree, roast celeriac & mushroom fricasee, beetroot relish	
Smoked Fish Winter Risotto (GF)	38
house smoked market fish, roast celeriac, curried cauliflower, parsnip crisps, Brussel sprout leaves & 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	

SIDES

Beer battered chips, aioli & ketchup (V)	10
Garden salad (V, GF)	10
Steamed broccolini, ponzu, crispy shallot (V, GF)	12

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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

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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