



Entree

Garlic Bread \$10

Ciabatta lathered in home-made garlic butter and toasted until golden (V)

Breads and Dips \$18

Ask your waiter for today's house-made dips served with crusty bread (V)

Crumbed Camembert \$18

Goosey Camembert in a breadcrumb crust deep fried with a cranberry dipping sauce (V)

Vegetarian Spring Rolls \$16

Homemade vegetarian spring rolls deep fried and served with a tasty Thai dipping sauce (V) (DF)

Seafood Chowder Entree \$18 Main \$25

A fisherman's classic, mix of fresh fish, prawns, mussels, shrimp, squid and vegetables in a creamy volute served with garlic bread

Prawn Cocktail \$18

Chilled Prawns seasoned with smoked paprika served with crisp lettuce, tomato, cucumber and a slightly spiced seafood dressing (GF) (DF)

Steamed Mussels \$24 (Seasonal availability)

Fresh NZ green-lipped mussels steamed in white wine and garlic served with garlic bread

Paua Dumplings \$22

Housemade dumplings filled with fresh NZ Paua mince, deep fried, served with aioli & sweet chilli

Salt and Pepper Squid \$18

Fresh squid coated in a salt, Sichuan pepper and black pepper mix and lightly deep fried (GF)

Garlic Prawns \$18

Fresh prawns pan seared with garlic butter, served with garlic aioli and sweet chilli (GF)

Scallops Wrapped in Bacon \$18

Pan seared and finished with Pernod and herb butter (GF)

Crispy Chicken \$18

Japanese style crispy chicken served with a housemade teriyaki dipping sauce (DF)

Fijian Kokoda \$18

A traditional Fijian dish or fresh raw fish marinated n lemon, coconut milk, with fresh capsicum, spring onion and red chilli (GF) (DF)

Captains Platter with NZ's Best Ocean Bounty \$180 for 4 people

Steamed mussels, raw oysters, grilled scampi, crumbed and battered fresh Blue Cod, fresh smoked salmon, salmon caviar, salmon mousse, prawn crackers, prawn & chive gyoza's, homemade tartare & seafood dressing

Light Meals

Laksa

your choice of a seafood combination of fresh fish, mussels and prawns \$28 or chicken \$24 add side of rice \$2

A mildly spicy soup with a combination of vibrant flavours of lemongrass, chilli, galangal made with a handcrafted laksa paste (GF) (DF) •contains nuts in paste

Fisherman's Pie \$26

A traditional treat, a homemade pie made with fresh fish and winter vegetables in a bechamel sauce topped with a crispy bread crumb and Parmesan crust served with a side salad

Salmon & Prawn Yakitori \$30

Four skewers of fresh salmon & prawn grilled & drizzled in our Japanese style sauce served on jasmine rice and with our fresh house salad (GF) (DF)

Satay Beef Salad \$28

Tenderly seared beef ribeye with fresh salad greens, cucumber, mung beans, crispy noodles, a citrus dressing with a kick and topped with a homemade satay sauce

Fettuccine Carbonara \$26 add chicken \$5

Fresh fettuccine with bacon, mushrooms and garlic, pan fried and served in a cream and parmesan sauce topped with fresh parsley

Warm Salads \$28 extra toppings add \$4 each

Seasonal salad greens, crispy warm potatoes, delectable homemade dressing and aioli. Choose from: **Asian Style Chicken**, **Seared Prawns** or **Grilled Haloumi**

Burgers \$26

Toasted artisan bun built with salad, aioli, delicious sauces and served with golden fries. Choose from:

Homemade Beef Pattie with bacon, cheese, onion rings and chilli jam

Crispy Buttermilk Fried Chicken tender chicken breast marinated in spiced buttermilk with crispy bacon, cucumber ribbons, coleslaw, tasty cheese, siracha aioli and chilli maple sauce

Fish (crumbed or battered) and homemade tartare

Vegetarian with a homemade Moroccan lentil and chickpea pattie, onion rings and chilli jam

Mains

Out of the Net

Gurnard or catch of the day **\$38** Blue Cod **\$42**

Freshly caught fish from our boats, choose your fish and have it cooked in one of the following ways

Herb Butter pan-seared served with potato of the day and steamed vegetables (GF)

Cajun Spices seared and topped with mango salsa, served with kumara fries and salad (GF) (DF)

Coconut Lime baked with a lime pickle, coconut cream, seared banana, coconut rice and salad

Crispy Skin Salmon Risotto \$38

A fresh salmon fillet seared with a crispy skin finish served on a vibrant saffron, thyme and sweet pea risotto, topped with crispy kale and finished with red pepper maple candy (GF)

Seafood Sizzle Plate \$40*

*our most popular dish

A selection of fresh fish, scallops, prawns, mussels and squid, pan seared served on a hot sizzling plate, drizzled with aioli and served with lemon and coconut infused jasmine rice and a crisp garden salad (GF) (DF)

Good Fry-days

Traditional fish 'N' chips. Your choice of beer battered or crumbed fish served with golden fries, salad and homemade tartare (DF)

Gurnard

Small **\$25**

Large **\$30**

Catch of the Day

Small **\$26**

Large **\$32**

Blue Cod

Small **\$28**

Large **\$40**

Chef's Curry of the Day \$26

Ask your waiter for today's selection - with your choice of chicken, prawn, fish or tofu. Served with jasmine rice (DF)

Fisherman's Basket \$36

A selection of fried seafood, mussels, prawns, fish and calamari. Served with fries, salad and homemade tartare sauce

Braised Winter Lamb Shank \$38

A tender hearty lamb shank slowly braised for 4 hours in red wine, rosemary, thyme with tomatoes and onion served with creamy mash potato and sautéed spinach (GF)

Rib-eye Steak \$38

250g Rib-eye cooked to your liking, served with golden fries, onion rings, fresh salad greens and topped with your choice of the follwing sauces:

Garlic Butter, **Mushroom** or **Peppercorn**

Surf 'n' Turf \$46

250g Rib-eye cooked to your liking, topped with two skewers of scallops, prawns and fresh fish, served with potato of the day and fresh steamed vegetables, topped with your choice of the following sauces: **Garlic Butter**, **Mushroom** or **Peppercorn**

Sides

Bowl of Fries \$10

Wedges \$12 with sour cream and sweet chilli

Kumara Fries \$12

Side Salad \$7

Steamed Veges \$7

Side of Eggs \$6

Onion Rings \$9

Sauces

Tartare \$3

Aioli \$3

Mushroom \$5

Peppercorn \$5

Garlic butter \$4