

# LUNCH

## BREADS

<b>Breads and Homemade Dips</b> , fresh oven baked breads with homemade dips, dukkah and olive oil (v)	\$10
<b>Gluten Free Breads and Dips</b> (gf) made from tapioca (v)	\$10
<b>Roast Garlic and Herb Bread</b> (v)	\$10

## APPETISERS

<b>Pan Fried Calamari</b> tossed in coriander, garlic, lemon and a touch of chili (gf)	\$12
<b>Salt n Pepper Calamari</b> with lemon aioli dipping sauce	\$12
<b>Seafood Chowder</b> legendary, creamy and full of seafood with a slice of bread	\$16
<b>NZ Oysters</b> , natural with a sherry vinaigrette (gf)	\$16
<b>Meze Platter</b> a selection of delicacies including sliced deli meats, cheeses, and marinated vegetables (vrq)	\$18
<b>Pan Seared Scallops</b> served with a creamy white wine and bacon angel haired pasta topped with a Parmesan crisp	\$18

## BRUNCH AT LUNCH

<b>Blueberry Pancakes</b> served with maple syrup (v)	\$12
<b>Fruit Salad with Muesli</b> and natural yoghurt (v)	\$12
<b>French Toast</b> scented with orange served with maple syrup and toasted almonds (v)	\$14
<b>Eggs Benedict</b> with salmon or ham covered in hollandaise sauce on English muffins	\$18
<b>Big Breakie</b> eggs, hash browns, sausages, tomato, mushrooms and bacon	\$19

### HOT POTTS - \$15 or dine and wine \$19.95

Choose from a glass of Two Tracks Sauvignon, Chardonnay or Angus Bull Cabernet Sauvignon to enjoy with your Hot Pot

**Kumara and Banana Curry** served with rice and mango chutney (gf) (v)

**Guinness and Beef Casserole** served with mashed potato

**Thai Chicken or Thai Fish Curry**, a mild red curry served with rice, popadom and a yoghurt sauce

## LUNCH

<b>Penne Arrabbiata</b> , penne pasta in a spicy rich bacon and tomato sauce	\$18
<b>Mushroom Risotto</b> with rocket salad and Parmesan cheese, drizzled with balsamic reduction and truffle oil (v)	\$18
Add chicken	\$22
<b>Beer Battered Fish and Chips</b> with house made tartare sauce and a garden salad	\$22
Or pan-fried market fish	\$POA
<b>Scotch Fillet</b> on gourmet potatoes with onion jam and a red wine jus (gf)	\$29
<b>Prawn Platter</b> , Tiger prawns in a spicy tomato sauce with lemon scented rice	\$25
<b>Seafood Delight</b> , an array of oysters, shrimps, calamari, mussels and scallops, fresh, crumbed, and battered with a soft shelled crab served with mixed green salad, French fries and dipping sauces	\$49.5

## SIDES

<b>Side of Fries</b> and aioli sauce	\$7
<b>Gourmet Potatoes</b> tossed in garlic and rosemary	\$7
<b>Roasted Vegetables</b>	\$7
<b>Rocket</b> with balsamic dressing	\$7

## DESSERT

<b>Warm Sticky Date Pudding</b> with toffee sauce and vanilla ice-cream	\$12
<b>Black Doris Steamed Pudding</b> with cream anglaise	\$12
<b>Apple and Feijoa Filo Parcel</b> with blackberry ice-cream	\$12
<b>Chocolate Molten Cake</b> with a kahlua sauce (12 minutes)	\$12
<b>Bluebiyou Sampler</b> can't decide, then why not try our sampler plate	\$20
<b>Cheese Platter</b> a selection of three cheeses finished with crackers, fruits and nuts	\$22

v = vegetarian

gf = gluten free

vrq = vegetarian on request

## **KIDS WINTER TREASURE TROVE (Under 10 yrs)**

### **FOR THE LITTLE FISH IN THE SEA...**

<b>Garlic Bread</b>	\$3
<b>Little Sharks Fish n Chips</b>	\$7
<b>Mini Seafood Chowder</b>	\$8
<b>Mini Mince Pies (2) n Tom Sauce and Chippies</b>	\$8

### **BIG FISH...**

<b>Big Sharks Fish</b>	\$11
<b>Mini Hot Dogs</b>	\$10
<b>Chicken Nuggets</b>	\$10
<b>Ham and Pineapple Pizza</b>	\$10
(Hot Chips or Side Salad with the above Big Fish meals)	
<b>Kids Beef Stew n Fresh Bread</b>	\$11

### **SWEETIES PLEASE...**

<b>Marshmallow and Fruit Kebabs</b>	\$8
<b>Jelly Pools with Choc Fish</b>	\$7
<b>Ice Cream Chocolate Everyday</b>	\$7
<b>Pancakes</b> filled with vanilla ice cream and chocolate sauce	\$10
<b>Chocolate Brownie</b> with choc ice cream	\$9

### **DRINKIES PLEASE...**

<b>Banana Smoothie with Milo</b>	\$5
<b>Fizzies</b> Coke, Raspberry, L&P, Lemonade	\$3
<b>Fresh Juices</b> OJ, Pineapple, Apple	\$4
<b>Ice Cream Spider</b>	\$5
<b>Mini Fluffy</b>	\$1
<b>Mini Hot Choc</b>	\$3

# DINNER

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<b>Mushroom Risotto</b> with rocket salad drizzled with truffle oil and parmesan (v)	\$18
<b>Braised Lamb Shank</b> slow cooked in red wine, garlic and rosemary, served on a kumara puree with baby carrots (gf)	\$25
<b>Market Fish</b> served on a shrimp and lemon mashed potato, with caper and white wine sauce	\$POA
<b>Slow Roasted Pork Belly</b> on potato puree with apple chutney and crisp crackling (gf)	\$28
<b>Chicken Ballotine</b> , boneless chicken leg stuffed with pumpkin ricotta and pine nuts served on de puy lentils	\$28
<b>Scotch Fillet</b> on rosemary and garlic gourmet potato with onion jam and a red wine jus (gf)	\$29
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