****

**Lunch menu**

**Garlic bread** $13

Homemade bread, toasted, with garlic butter. **V**

**Bread & dips** $15

Warm homemade bread and a trio of dips. **V**

**The Pier soup** $17

With toasted homemade bread. **GF option**

**Crumbed** **pumpkin, kumara & cashew croquettes** $22

With a green salad, toasted seeds & satay sauce. **V**

**Fresh** **green salad GF, V, VV option**

With toasted seeds and crispy kumara and:

* With feta cheese. $22
* With chickpea falafel and feta cheese. $24
* With house smoked salmon and feta cheese. $28

**Beer battered fries** $12

Bowl of beer battered fries, with lemon mayo and tomato sauce.

**Spicy wedges** **V** $17

Served with cheese, sour cream & sweet chilli sauce.

**Pork ribs** $24

Marinated in homemade sticky barbecue sauce.

**Potato and kumara rosti** **GF, V, VV option** $24

Served with a green salad, feta and mushrooms.

**Open sandwiches:**

Come with The Pier’s garlic bread, salad, cheese, & fries. Choose between:

* **Steak:** 130g ribeye with an onion marmalade & lemon mayo. $26
* **Falafel:** Chickpea falafel and a labne spread. **V VV option** $21
* **Pork:** Stuffed pork belly with apple sauce. $22

**Side dishes:** $9

**V = vegetarian**

**VV = vegan**

**GF = gluten free**

**Gluten Free Bread:**

**Add $1 per slice**

* Beer battered fries
* Green salad
* Jasmine rice
* Onion rings

**Seafood**

**Crumbed calamari**

Crumbed in-house, served with lemon mayonnaise and:

* Green salad. $22
* Green salad and beer battered fries. $27

**Seafood chowder GF option**

Creamy and loaded with seafood. Served with toasted homemade bread.

* Small $18
* Large $22

**Crayfish chowder** $33

Made with Kaikoura crayfish. Served with toasted homemade bread.

**West coast whitebait GF option**

Your choice of: Egg omelette or micro battered (Dusted in flour, deep fried)

* Small: 50 Gram, with green salad. $26
* Large: 100 Gram, with green salad and beer battered fries. $36

**Marlborough green shell mussels**

Steamed in a lemongrass, coriander, sweet chili, lemon, garlic & coconut cream sauce.

Served with toasted homemade bread.

* Small $24
* Large $30

**Paua**

* Sliced and lightly fried.
* Small: 50 Gram, with salad $29
* Large: 100 Gram, with salad and beer battered fries $38

**Seafood platter** $49

In-house smoked salmon, steamed mussels, micro battered whitebait, sliced paua,

smoked fish pate, calamari, pan fried fish. With toasted bread & a seaweed salad.

**Kaikoura crayfish GF option** POA.

NZ rock lobster. Oven baked with garlic butter. Served with:

* Green salad and beer battered fries.
* Coleslaw and Jasmine rice.

**Fish, chips and salad GF option** $29

Fish of the day with beer battered fries and green salad and your choice of:

* Tempura batter
* Pan fried

**For lunch service, please order at the bar.**