

Entrées

Ika Mata	\$16.50
Locally line caught yellow fin tuna. Marinated in lemon and lime juice, coconut cream, tomato, cucumber and capsicum.	
Salt & Pepper Squid	\$17
Pan fried squid in a crispy salt and pepper coating. Served with a cucumber, chilli and cashew pickle.	
Mahi Mahi Spring Rolls	\$17.50
Hand rolled with locally caught mahi mahi, watercress and crème fraiche. Accompanied by tomato, cucumber and coconut salsa.	
Green Lipped Mussels	\$18
New Zealand Green lipped Mussels with a white wine and garlic cream sauce, served with lemon wedges.	
Oysters Natural	\$18.50
Pacific oysters natural, served on ice with lemon wedges	
Chicken Pizzette	\$17
Lemon roasted chicken on a caramalised onion and black olive tartlet with tzatsiki.	
Green Paw Paw Salad	\$17
Green paw paw and coconut salad with grilled haloumi. Finished with lemon and chilli dressing.	
Smoked Marlin Mousse & Sauvignon Jelly	\$11
House smoked marlin mousse with our own Marlborough sauvignon blanc jelly. Served with fresh baked sourdough bread.	
Garlic Bread	\$5.50
Toasted french stick with roasted garlic, butter and herbs.	

Main Courses

Tuna	\$29.50
Locally line caught yellow fin tuna pan seared to medium rare. Served on roasted vegetable couscous and finished with citrus vinaigrette.	
Mahi Mahi	\$29.50
Locally caught mahi mahi fillet, pan fried and served on a kumara and potato rosti. Topped with a citrus hollandaise.	
Prawns	\$29.50
Garlic Sautéed prawns finished with a sweet chilli sauce and served with coconut rice and a garden salad	
Coconut Chicken	\$29.50
Free range, corn fed chicken breast crusted with coconut and panko crumbs. Served on coriander potato mash with coconut and lime sauce.	
Ribeye Steak	\$33.50
220 gram NZ angus ribeye wrapped in streaky bacon cooked to your liking. Served on garlic potato mash and finished with red wine jus.	
Braised Pork Belly	\$32.50
Coconut fed local pork, slow cooked on the bone. Served on roasted kumara, with chorizo and chilli ragout.	
Lamb Rack	\$37.50
Oven baked NZ lamb rack cooked to your liking, with rosemary and garlic risotto. Finished with a rich demi-glace.	
Vegetable Tart	\$29.50
Roasted seasonal vegetable tart topped with feta cheese. Served with a cucumber & cress salad and balsamic reduction	

Side Dishes

Prosciutto Salad	\$9.50
Prosciutto, paw paw and rocket salad. Served with fresh lime and smoked sea salt.	
Side Salad	\$6
Lettuce, tomato, capsicum, cucumber and red onion with citrus vinaigrette.	
Tomato Stack	\$8.50
Tomato and basil stack topped with grilled haloumi.	
Vegetables	\$6
Market fresh vegetables. <i>(please ask your waitress)</i>	
Fries	\$7
With our own tartare sauce and tomato sauce.	