



BREAKFAST BLUE

9am till 4pm

BBB - BEACH BREAKFAST BOARD 18.5 *vg*

Granola, vanilla bean yoghurt, chia & Sourdough, avocado, poached egg, Sichuan sea salt, sesame, baby basil

CAVE ROCK BREAKFAST 26

Free range bacon, beef & jalapeno sausage, hash, tomato, mushroom, eggs as you like them, tomato relish, multi-grain toast

CRUMPETS

- Caramelised banana, mocha butter, berries, toasted coconut 17 *gf, v*
- Beef & jalapeno sausage, smoky house beans, poached egg 21 *gf*

BEACHED AS BENNE 19.5

Poached eggs, multi-grain toast, preserved lemon hollandaise with either: bacon, smoked salmon or mushroom *vg*

PULLED PORK HASH 17.5 *df, gf*

House potato hash, pulled pork, fried egg, romesco

CROQUE MADAME 16.5

Ham, gruyere cheese, spinach, fried egg, hollandaise, ciabatta

BREAKFAST SIDES

Hollandaise 3 | Potato hash 5 | Mushrooms 8 | Tomato 5

Bacon 8 | Smoked salmon 8 | 2 eggs your way 5

LUNCH

10:00am till 4pm

BITES

FLATBREAD 13 *vg*

Garlic, olive oil, parmesan

POTTED SMOKED FISH 17

Tapenade, preserved lemon, ciabatta, cornichon

SMOKED SALMON FINS 18.5 *gf, df*

Lime, sumac, Sriracha mayo

RETRO PRAWN COCKTAIL 20 *gf, df*

Avocado, iceberg, cherry tomato, sumac, chipotle mayo, preserved lemon

BBQ PORK BELLY BITES 17.5 *gf, df*

Sesame, spring onion, Sichuan salt

TANDOORI CHICKEN WINGS 20 *gf*

Mint yoghurt, cucumber, coriander

ARANCINI 17.5 *gf, v*

Mushroom, fennel and red pepper, smoky beetroot sauce

SOY AND VEGETABLE GYOZA 16.5 *v*

Pan-fried dumplings, sesame, dipping sauce

RAW

NZ NATURAL OYSTERS 18, 35 *gf, df*

Served natural – 3 or 6 - ginger soy mignonette *Subject to availability*

MARKET FISH CEVICHE 19.5 *df*

Fennel, lime, crispy shallots, capers, wonton crisps

LUNCH

BEACH SEAFOOD CHOWDER 22

Fresh fish, mussel & smoked seafood chowder, toasted ciabatta

CHEF TEMPURA FISH TACO'S 24.5 *df*

Radish and fennel slaw, cherry tomato salsa, lime, chipotle mayo

HOUSE CAESAR 21

Cos, crispy bacon, crouton, parmesan, egg, classic dressing, anchovy

- Add confit chicken + 6, or hot smoked salmon + 6

TEMPURA FISH & CHIPS 26.5 *df*

Mixed green salad, grilled lemon, smoked tomato relish

STEAMED NEW ZEALAND MUSSELS 26.5

- Coconut, lemongrass, lime, chilli, coriander *df, gf*

- Cream, white wine, garlic, parsley *gf*

THE SUMNER BURGER 26.5

Beef & Bacon *or* Falafel *vg* - cheddar, beetroot, gherkin, tomato relish, chipotle mayo, fries

PIZZA

MARGHERITA 23 *vg*

Tomato, buffalo mozzarella, basil

BEACH 31

House smoked salmon, garlic prawns, capers, red onion, citrus mayo

ITALIAN 27

Pepperoni, feta, kalamata olives, romesco, parsley

TANDOORI CHICKEN 28

Mint yoghurt, red onion, coriander, peanuts

BBQ PULLED PORK 27

Jalapeno, kimchi, pineapple, Sriracha mayo

~ Gluten free and Dairy free Cheese options available on request ~

SIDES

FRIES 7 / 12

Tomato sauce

#HASHTAG WEDGES 14

Sour cream, sweet chilli

PARMESAN POTATO GRATIN 9 *gf*

STEAMED SEASONAL GREENS 9 *vg*

Crispy shallots

CAULIFLOWER RICE 9 *v, gf, df*

Edamame, sesame seeds

SUMMER SALAD GREENS 9 *gf, v*

Apple, almond, feta