

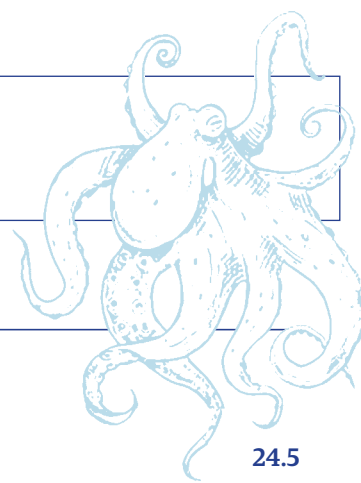


BREAKFAST 9AM TILL 4PM

CAVE ROCK BREAKFAST	28	BEACHED AS BENNY	23.5
Beef, jalapeno & cheese sausage, streaky bacon, potato hash, eggs as you like them, balsamic tomato, portobello mushrooms, multigrain toast gf* df*		Five seed toast, Avocado creme, poached eggs, spinach hollandaise, dukkha, paprika oil. With either: bacon, salmon, mushroom, Halloumi gf*	
TURKISH SCRAMBLED EGGS	19.5	COCONUT CHIA PUDDING	17
Whipped feta, curried cauli, za'atar, chilli oil, zhoug, Turkish bread gf* vg		No nut chickpea granola, seasonal berries, maple gf vg v df	
PORK BELLY	24	TOASTED CRUMPETS	21
Chilli glazed kumara, peanut satay hollandaise, pickled fennel, poached egg, dukkah gf*		Mascarpone, harissa, honey, candied pecans gf vg	
HOUSE CURED ANCHOVIES	18.5	CROQUE MADAME	17
Roasted cherry tomatoes, pickled fennel, preserved lemon mayonnaise, basil, focaccia gf* df		Ham, gruyere cheese, fried egg, hollandaise, ciabatta	

SIDES

Saffron hollandaise **3** | Potato hash **5** | Mushrooms **8** | Tomato **5** | Bacon **8** | Smoked salmon **8** | 2 eggs your way **5** | Halloumi **7**



LUNCH 11AM TILL 4PM

SMALL PLATES

AKAROA SALMON TACO	13.5
Avocado creme, pickled fennel, black garlic mayo, cayenne, coriander df*	
POACHED PRAWNS	22
Creamed goats cheese, Mexican crema, chorizo crumb, salsa macha, coriander gf	
BEACH FRIED CHICKEN	22.5
Chilli maple, Bones pickles	
PROSCIUTTO & GOAT'S CHEESE	22
Roasted grapes, orange & thyme honey, toasted bread gf vg*	
PORK BELLY BITES	19
Peanut satay, poached apple, sesame dukkah gf	
FIG, PROSCIUTTO & ROCKET FLATBREAD	19.5
BRUSCHETTA	17
Eggplant caponata, fresh anchovy & ricotta, basil, pine nuts vg*	
CAULIFLOWER HUMMUS	16.5
Roasted chickpeas, harissa, pistachio mint pesto, pita gf* vg v* df*	

CLASSICS

BEACH SEAFOOD CHOWDER	24
Salmon, prawn, potato, capers, herbs, focaccia gf*	
TEMPURA FISH & CHIPS	27.5
Mushy peas, tartare & tomato sauce df*	
STEAMED NZ MUSSELS	28
Saffron, fennel, white wine, cream, focaccia gf*	
BEACHED BURGER	27
Beef, bacon, smoked cheese, tomato relish, avocado & lime slaw, brioche bun, fries gf* df*	
PULLED JACKFRUIT BURGER	25
Sriracha bbq sauce, avocado & lime slaw, brioche bun, fries gf* vg df*	
HALLOUMI SALAD	26
Roasted beet & swiss mushroom, candied pecans, pomegranate, goat's cheese gf vg v* - add confit chicken 8	
HOUSE CAESAR SALAD	22.5
Cos lettuce, bacon, croutons, parmesan, egg, anchovy dressing gf* - add confit chicken or smoked salmon 8	

PIZZAS

MARGHERITA	24.5
Tomato, buffalo mozzarella, basil	
MUSHROOM & BOCCONCINI	27
Black olives, parmesan, honey, thyme, pistachio	
BEACH	32
Prawn, salmon, avocado, capers, lemon, rocket	
ITALIAN	28.5
Pepperoni, feta, kalamata olives, sundried tomato pesto, parsley	
BACON & PEAR	29
Truffle honey, burrata cheese, rocket	
TANDOORI CHICKEN	29
Mint yoghurt, red onion, coriander, peanuts	

- Gluten free and dairy free cheese options available on request

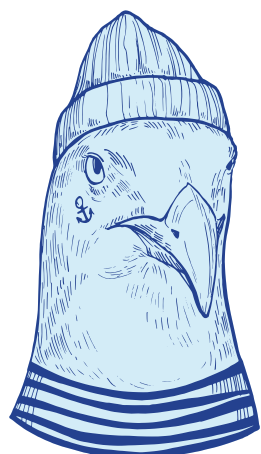
SIDES

FRIES, TOM SAUCE gf df	10 / 15
#HASHTAG FRIES	17
Sweet chilli / sour cream	
SPICED FALAFEL	14
Avocado cream, Bones pickles gf df*	
SEASONAL VEGETABLES	10
Truffled honey, sliced almonds df vg	
SALAD GREENS	10
Apple vinaigrette, candied pecans, parmesan gf df*	



v - vegan | vg - vegetarian | gf - gluten free | df - dairy free | *Dietary option available





DRINKS NON-ALCOHOLIC

CAFFEINE / TEA

	Sml	Lrg
HUMMINGBIRD COFFEE		
Short black / Long black / Americano	4.5	
Flat white / Latte / Cappuccino	5	5.5
Macchiato / Vienna / Piccolo	5	
Mocha / Dirty Chai	5.5	6
Hot chocolate / Chai	5	5.5
Add - vanilla, caramel, hazelnut	.5	

PREMIUM TEA SELECTION

English breakfast / Earl Grey / Summer fruit / Peppermint / Green Tea / Chamomile		5
Hot lemon, honey & ginger		4.5

COLD/ICED

Iced Tea - peach or lemon		5.5
Iced Chocolate / Iced coffee		8
Banana Smoothie - yoghurt, honey, milk		8
Virgin Sangria - Berry syrup, lime, fruit, cranberry, apple		11
Apple & Elderflower Spritz - mint, cucumber, lemonade		11
Mocktail Mojito - Lime, mint, sugar, soda, lemonade		11
Watermelon & Coconut Cooler - lime, soda		11

QUENCHERS

JUICE	Sml	Lrg
Orange / Tomato	7	9
Pineapple / Apple / Cranberry		
SOFT DRINKS	Sml	Lrg
Coke / Coke Sugar Free / Lemonade / Fanta / Soda / Ginger Ale	6	8
Ginger Beer 330ml		6
San Pellegrino Sparkling water 500ml		8
San Pellegrino Sparkling water 1ltr		11



DRINKS ALCOHOLIC

BEER

TAPPED

Heineken 5%	9.5	12.5
Monteith's Wayferer Pilsner 4.9%	9.5	12
Tuatara Hazy 5.5%	10	13
Monteith's Original 4%	9	11
Tuatara IPA 6.1%	10	13
Guest Tap - ask the crew	10	13

BOTTLED

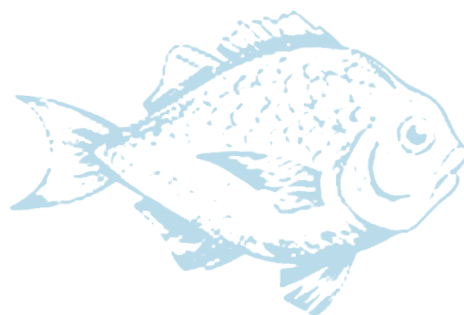
Sol 4.5%		10
Tiger 5%		10
Heineken 5%		10
Duncan's Yum yum Yuzu dry lager 4.7%		12
Export 33 (low carb) 4.6%		10
Sawmill pilsner 4.8%		12
Garage Project Golden Path Hazy IPA 4%		11
Cassels Nectar IPA 6.1%		11.5
Cassels Milk Stout 5.2%		12
Duncan's Coco Husk stout 6%		12
Heineken Light 2.5%		9
Garage Project Fugazi 2.5%		11
Heineken 0%		9
Garage Project Tiny Hazy IPA 0%		11
Monteith's Crushed Apple Cider 4.5%		10
Rochdale Ginger & Lime Cider 500ml 4%		13

CLASSIC COCKTAILS

BLOODY MARY	14
Vodka, Worcestershire, Tabasco, tomato juice, lemon	
SUMNER SANGRIA	17
Our secret recipe with either Red, White or Rosé wine	
BEACH PINA COLADA	15
Rum, coconut cream, pineapple	
APEROL SPRITZ	15
Aperol, Prosecco, soda	
ESPRESSO MARTINI	18
Vanilla vodka, Kahlua, Crème de Cacao, espresso	
MOJITO - CLASSIC, BERRY OR PASSIONFRUIT	16.5
White rum, lime, mint, sugar, soda	

BEACHED COCKTAILS

5 O'CLOCK FRIDAY	16
Tequila, Triple sec, prosecco, lime, pink lemonade	
ELDERFLOWER & APPLE SPRITZ	15
Gin, elderflower, apple, mint, cucumber	
WINTER PIMMS	15
Pimm's, orange, berries, mint, cucumber, lemonade, ginger ale	
BERRY BRAMBLE	16
Gin, Chambord, berry compote, lemon	



* Check out our Wine List for a selection of New Zealand and international Vinos