



DINNER FROM 5PM

SMALL PLATES

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

BEACH 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*	

MAINS

RIBEYE 250GM	38.5
Beef fat boulangère, sumac tomatoes, seasonal greens, jus gf df	
- surf it up - add grilled prawns, mussels	12
BEEF CHEEK	33
Baba ganoush, eggplant caponata, parmesan, pomegranate, balsamic gf	
AKAROA SALMON	34
Minted pea yoghurt, spiced falafel, roasted tomatoes, feta, pistachio oil	
CHORIZO & FRESH ANCHOVY LINGUINE	26.5
Cherry tomatoes, saffron, capers, fennel, pine nuts df	
HALLOUMI SALAD	26
Roasted beet & swiss mushroom, candied pecans, pomegranate, goat's cheese gf vg v*	
- add confit chicken	8

PIZZA

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

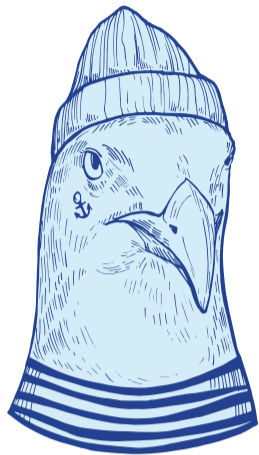


FRIES, TOM SAUCE gf df	10 / 15
#HASHTAG FRIES	17
Sweet chilli / sour cream	
SPICED FALAFEL	14
Avocado cream, Bones pickles gf df*	
SEASONAL VEGETABLES	10
Truffled honey, sliced almonds df vg	
SALAD GREENS	10
Apple vinaigrette, candied pecans, parmesan gf df*	

DESSERTS



ESPRESSO MARTINI PANNA COTTA	16	CHEESEBOARD	24
Candied pecans, kahlua creme gf		Aged cheddar, gorgonzola, Evansdale farmhouse brie, honeycomb, bones pickles, bread & crackers	
APPLE CRUMBLE CHEESECAKE	16	AFFOGATO	19
Salted cinnamon caramel, poached apple		Vanilla bean ice cream, espresso coffee, liquor shot	



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