



## BITES

<b>FLAMMKUCHEN</b> German flatbread - bacon, red onion, sour cream, mozzarella	<b>16</b>	<b>SALMON GRAVLAX</b> Beetroot infused, horseradish sauce, micro herbs, orange gel, ciabatta   df	<b>19.5</b>
<b>BEETROOT HUMMUS</b> Almond crumble, avocado oil, crunchy tortilla   v   df	<b>13</b>	<b>SOY AND VEGETABLE GYOZA</b> Pan-fried dumplings, sesame, dipping sauce   vg	<b>17</b>
<b>CHARCUTERIE PLATTER</b> Prosciutto, salami, aged cheddar, Windsor blue, pickles, ciabatta	<b>28</b>	<b>BBQ PORK BITES</b> Sesame, coriander, chilli   gf   df	<b>18</b>
<b>POPPERS</b> Selection of jalapeño, potato & kumara poppers with dips to match   vg	<b>22</b>		



## BEACH CLASSICS

<b>TODAY'S FRESH MARKET FISH</b> See staff for today's creation	<b>P.O.A</b>
<b>BEACH SEAFOOD CHOWDER</b> Saffron infused fish, prawns & mussels house made chowder, ciabatta   gf*	<b>23</b>
<b>TEMPURA FISH &amp; CHIPS</b> House slaw, chef's famous tartare, tom sauce	<b>27</b>
<b>STEAMED NZ MUSSELS</b> Coconut, lemongrass, lime, chilli, coriander, ciabatta   gf*	<b>28</b>
<b>BEACHED BURGER</b> (served with a soft brioche bun and fries)	<b>26.5</b>
<b>Beef &amp; bacon</b> - pickles, tomato, cheddar, chipotle mayo	
<b>Soft shell crab</b> - house slaw, maples, jalapeño mayo	
<b>Haloumi</b> - potato hash, avocado, tomato relish   vg	



## MAINS

<b>SURF &amp; TURF</b> 250g Ribeye, grilled prawns, mussels, fish, sumac potato salad, mussel volute, jus   gf	<b>48.5</b>
<b>250g RIBEYE</b> Pea puree, seasonal vege, sumac potato salad, mustard, jus   gf	<b>38</b>
<b>PORK BELLY</b> Sweet potato mash, asparagus, apple sauce, cassis jus   gf	<b>34</b>
<b>HOUSE CAESAR SALAD</b> Cos, crispy bacon, crouton, parmesan, egg, classic dressing   vg* - Add confit chicken or hot smoked salmon	<b>22</b> <b>+ 7</b>
<b>GRILLED HALOUMI SALAD</b> Rocket, strawberries, toasted almonds, balsamic fig dressing, parmesan   vg   gf	<b>25</b>
<b>PASTA</b> Sundried tomato pesto, olives, capers, rocket, parmesan, toasted seeds   vg - Add prawns + 9 or chicken	<b>25</b> <b>+ 7</b>

## PIZZA

<b>MARGHERITA</b> Tomato, buffalo mozzarella, basil	<b>23</b>
<b>BEACH</b> House smoked salmon, garlic prawns, capers, red onion, citrus mayo	<b>31</b>
<b>ITALIAN</b> Pepperoni, feta, kalamata olives, sundried tomato pesto, parsley	<b>28</b>
<b>TANDOORI CHICKEN</b> Mint yoghurt, red onion, coriander, peanuts	<b>29</b>
<b>HAWAIIAN SUMNER STYLE</b> Bacon, pineapple, basil	<b>27</b>
<b>PROSCIUTTO</b> Rocket, parmesan, roasted seeds, fig chutney - Gluten free and dairy free cheese options available on request ~	<b>29</b>



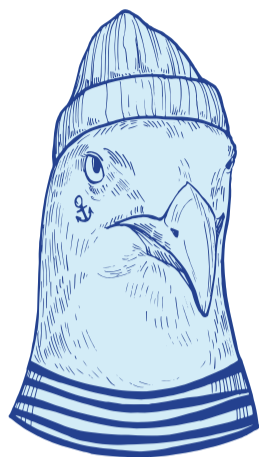
## SIDES

<b>FRIES, TOM SAUCE</b>   gf	<b>10 / 14</b>
<b>#HASHTAG FRIES</b> Sour cream, sweet chilli   vg	<b>16.5</b>
<b>WARM POTATO SALAD</b> Mustard mayo, sumac   vg   gf	<b>9</b>
<b>HOUSE SLAW</b> Beach dressing   vg   gf   df	<b>9</b>
<b>SEASONAL ROAST VEGE</b> Mediterranean spices   vg   gf   df	<b>9</b>
<b>GREEN SALAD</b> Fig balsamic dressing, seeds   vg   gf   df	<b>9</b>

## DESSERTS

<b>COCONUT CHIA PUDDING</b> Lime, boysenberry sorbet v, gf, df	<b>14</b>	<b>CLASSIC TIRAMISU</b> Beach style vg	<b>15</b>
<b>UPSIDE DOWN CAKE</b> Chef's cheesecake - always changing, constantly evolving vg, gf	<b>15</b>	<b>CHEESE BOARD</b> Aged cheddar, Windsor blue, feta, pickles, ciabatta	<b>21</b>

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



## DRINKS NON-ALCOHOLIC

### CAFFEINE / TEA

<b>HUMMINGBIRD COFFEE</b>	Sml	Lrg
Short black / Long black / Americano	4	
Flat white / Latte / Cappuccino / Macchiato / Vienna / Piccolo	4.6	5.2
Mocha / Dirty Chai	5	5.6
Hot chocolate / Chai	4.6	5.2
Add - vanilla, caramel, hazelnut	.5	

### PREMIUM TEA SELECTION

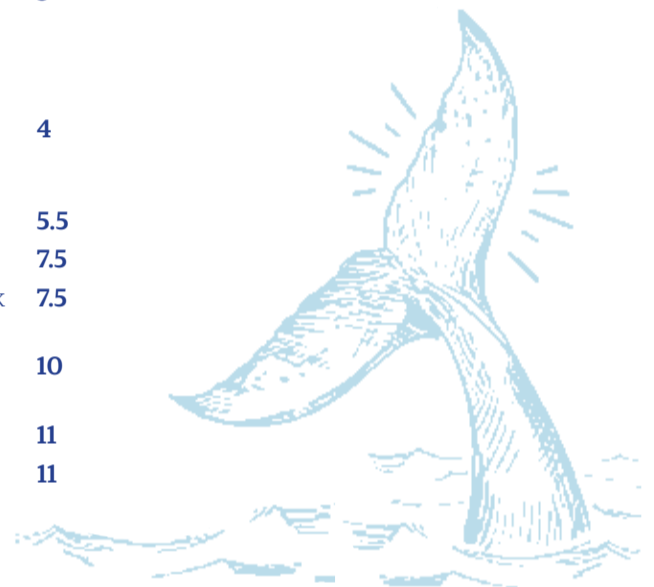
English breakfast / Earl Grey / Summer fruit / Peppermint / Green Tea / Chamomile		5
Hot lemon, honey & ginger	4	

### COLD/ICED

Iced tea - peach or lemon	5.5
Iced chocolate / Iced coffee	7.5
Banana Smoothie - yoghurt, honey, milk	7.5
Raspberry Rain - mixed juices, berry syrup, soda	10
Elderflower Spritz - lime, mint, cucumber, soda	11
Mocktail Mojito - Berry or Passionfruit	11

### QUENCHERS

<b>JUICE</b>	Sml	Lrg
Orange / Tomato	5.5	7.5
Pineapple / Apple / Cranberry		
<b>SOFT DRINKS</b>	Sml	Lrg
Coke / Coke Sugar Free / Lemonade / Fanta / Soda / Ginger Ale	5	7.5
Ginger Beer 330ml		6
San Pellegrino Sparkling water 500ml		7
San Pellegrino Sparkling water 1ltr		10



## DRINKS ALCOHOLIC

### BEER

#### TAPPED

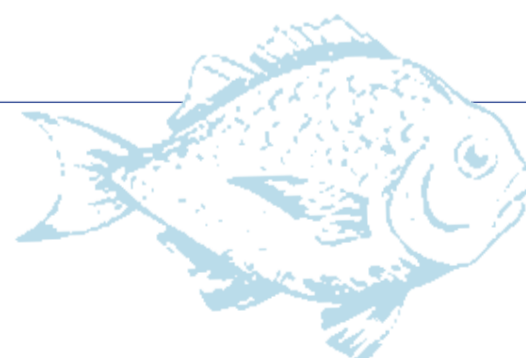
Heineken 5%	9.5	12.0
Lagunitas IPA 6.2%		13.0
Monteith's Wayferer Pilsner 4.9%	9.5	12.0
Tuatara Hazy 5.5%	10.0	13.0
Monteith's Original 4%	8.5	10.5
Monteith's Crushed Apple Cider 4.5%	9.5	12.0

#### BOTTLED

Sol 4.5%		10.0
Tiger 5%		10.0
Heineken 5%		10.0
Heineken Light 2.5%		9.0
Heineken 0%		9.0
Export 33 4.6%		10.0
Monteith's Apple Pear 4.5%		10.0
Rochdale Ginger & Lime Cider 500ml 4%		13.0
Sprig & Fern West Coast IPA 5.9%		12.0
Garage Project Golden Path Hazy IPA 4%		11.0
Duncan's Whippy Milkshake IPA 6.3%		12.0
Cassels Milk Stout 5.2%		12.0
Cassels Nectar IPA 6.1%		11.5
Garage Project Fugazi 2.2%		11.0
Monteith's Velvet Stout 4.9% 500ml		16.0

### BEACH COCKTAILS

<b>SUMNER SANGRIA</b>	16	<b>MOJITO - CLASSIC, BERRY OR PASSIONFRUIT</b>	16
Our secret recipe with either Red, White or Rosé wine		White rum, lime, mint, sugar, soda	
<b>PINEAPPLE G&amp;T</b>	15	<b>SUMMER PIMMS</b>	15
Gin, pineapple, basil, cucumber, ginger, tonic		Pimm's, citrus, elderflower, ginger ale, lemonade	
<b>APEROL SPRITZ</b>	15	<b>BLOODY MARY</b>	14
Aperol, Prosecco, soda water, orange slice		Chilli vodka, horseradish, spiced tomato juice, lemon	
<b>ELDERFLOWER SPRITZ</b>	15	<b>ESPRESSO MARTINI</b>	18
Citrus vodka, mint, elderflower, Prosecco, soda, lime		Cinnamon and hazelnut vodka, Frangelico, Kahlua, espresso	
<b>BEACH PINA COLADA</b>	15		
Rum, coconut cream, pineapple juice			



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