



SMALL PLATES

FLAT BREAD	21	CHICKEN & CORN CROQUETTES	24
Confit garlic, shaved parmesan, rocket *df vg		Mustard mayo, herbs, parmesan gf	
BEACH HUMMUS	22	BBQ PORK BITES	25
Toasted cumin, preserved lemon, crunchy chickpeas, house made pita df v		Lemongrass bbq sauce, avocado mousse, dukkha gf *df *n	
AKAROA SALMON SASHIMI	26.5	SHITAKE DUMPLINGS	23.5
Ponzu soy sauce, radish, spring onion, preserved lemon mayonnaise gf df		Chilli crunch, spring onion, sesame df v 🌶️	
POACHED PRAWNS	27		
Thousand island dressing, cos lettuce, avocado, croutons *gf df			



BEACH CLASSICS

BEACH SEAFOOD CHOWDER	27
Salmon, prawns, mussels, potato, crispy capers, toasted bread *gf	
HOUSE BATTERED MARKET FISH	31
House slaw, ranch dressing, pepitas, agria fries, tomato sauce df	
STEAMED NZ MUSSELS	30.5
Creamy white wine & chipotle sauce, croutons, parmesan, toasted bread *gf 🌶️	
BEACHED BURGER	30
Beef patty, bacon, red onion, smoked cheddar, onion jam, greens, house secret sauce, milk bun, agria fries *gf *df <i>**vegetarian falafel option available</i>	
HOUSE CAESAR SALAD	26
Cos lettuce, bacon, croutons, parmesan, egg, Caesar dressing *gf *df *vg - add confit chicken, smoked salmon or poached prawns	9
WINTER SALAD	26
Roasted pumpkin, lentils, orange, spinach, paprika pepitas, cinnamon tahini dressing gf df v - add confit chicken	9
CHEF'S CURRY OF THE WEEK	P.O.A
Basmati, naan, chutney - Ask the crew for chef's creation	

MAINS - FROM 4:30PM

AKAROA SEARED SALMON	42.5
White bean & chickpea tomato cassalette, petite lemon salad gf df	
PORCHETTA	35
Rolled pork belly with herbs & garlic, kumara, pickled fennel, baby spinach, salsa Verde gf df	
CHICKEN PARMIGIANA	35
Panko crumbed chicken breast, pizza sauce, mozzarella, salad, agria fries	
250G BEEF SIRLOIN	49.5
Boulangère potato, broccolini, salsa verde, red wine jus gf df	
PRIME CUT TO SHARE	99
800G T-BONE - Boulangère potato, broccolini, salsa verde, red wine jus gf df	
GNOCCHI	34
Braised lamb, mushroom, red wine tomato ragu gf *df	
RISOTTO	32
Pumpkin, leek, parmesan, pinenuts, confit cherry tomato gf *df *v vg	



PIZZA

MARGHERITA	28.5
Tomato, fresh mozzarella, basil *gf *df vg	
SEAFOOD BIANCA	34
Prawns, salmon, capers, rocket, mozzarella *gf *df	
PEPPERONI	32
Pepperoni, tomato, mozzarella *gf *v	
PROSCIUTTO	34.5
Goat's cheese, prosciutto, apple, truffle honey, rocket, pistachios *gf *df *n	
GREEK HERBIVORE	31
Tomato, olives, feta, pesto, red onion, heirloom tomatoes, mozzarella *gf *df *n vg	
TERIYAKI CHICKEN	33
Garlic white sauce, spring onion, teriyaki glaze, Japanese mayo, mozzarella, sesame *gf *df	
KIWI CLASSIC	32.5
Pulled lamb, roast kumara, rosemary, feta, mint sauce, mozzarella *gf *df	
DOUBLE HAWAIIAN	30.5
Double ham, double pineapple, tomato, mozzarella *gf *df	
- Gluten free bases (\$3) and dairy free cheese (\$2) options, available on request	

SIDES

FRIES, TOM SAUCE df	14 / 17
#HASHTAG FRIES	18.5
Baja seasoning, house secret sauce df	
GREEN SALAD	13
Mesclun, toasted seeds, vinaigrette gf v	
SEASONAL VEG	13
Toasted seeds *gf *v	

DESSERTS

CHOCOLATE BROWNIE TRIFLE	18	BAKED LEMON CHEESECAKE	17.5
Cocoa mascarpone, brownie, berry compote, ice cream, chocolate sauce, crushed Maltesers gf		Candied lemon, blueberry compote	
STICKY DATE PUDDING	17	AFFOGATO	13
Dulce de leche, vanilla ice cream		Vanilla bean ice cream, espresso coffee gf	
		- WITH LIQUEUR SHOT	21
		Baileys, Kahlua, Frangelico, Cointreau, Gran Marnier, Disoronno	