

Pub Grub

Garlic Bread	\$10
Fries & Dip	\$10
Fish Bites	\$15
Flying Fried Chicken	\$17
Polynesian Pork Sliders	\$17
Crumbed Nobashi Prawns	\$17
Loaded Wedges	\$19

From the Ocean

Ika Mata	\$25
Tuna cured in lemon juice, finished w coconut cream & diced produce - served w garlic bread (sub. to availability) GF/DF	
Sashimi Platter	\$27
Fresh Tuna w soy, pickled ginger & wasabi (sub. to availability) GF Opt	
Kahuna Tuna	\$55
400 grams of Tuna prepared in 3 ways - Ika mata, Sashimi & Poke (sub. to availability)	
Tuna Fish Curry	\$27
Cubed Tuna cooked in the chef's special coconut curry sauce, served w rice (sub. to availability) GF Opt	
Fish n Chips	\$27
Deep fried fresh Fish, fries & fresh salad w house made tartare sauce	
Chili Mussels	\$24
NZ Mussels tossed in a fragrant chili garlic sauce, served w toasted garlic bread (sub. to availability). GF	
Seared Tuna Salad	\$27
Medium rare Tuna splayed on a salad bed, drizzled in the chef's secret sauce. GF	
Crispy Skin Salmon	\$28
Pan-seared Salmon w perfectly crisp skin, served with mash & seasonal veges. GF	
Prawn Quesadilla	\$26
Toasted Tortilla filled w juicy prawns & melted cheese, served hot and golden GF Opt	
Seafood Platter for 2	\$65
Fresh Oysters, steamed Mussels, pan-fried Scallops, Fish bites & crispy fries w a selection of sauces (sub. to availability). GF Opt	



Off the Land

Jed's Nachos	\$25
Mild Beef chili served on corn chips, topped w melted cheese & sour cream. GF. V Opt	
Big Daddy White Island Scotch	\$42
Cooked to your liking w <i>either</i> fries & salad or mash & vege. Topping choices: Mushroom, Garlic or Cracked pepper sauce. Add 4 garlic prawns or scallops - \$4 or an egg \$2.50. GF Opt	
Mama's Sirloin	\$35
Cooked to your liking w <i>either</i> fries & salad or mash & vege. Topping choices: Mushroom, Garlic or Cracked pepper sauce. Add 4 garlic prawns or scallops - \$4 or an egg \$2.50. GF Opt	
Pirate's Burgers	\$24
Beef, Chicken, Fish or Vege w lettuce, tomato, beetroot & gherkins. Served w fries. Add egg, cheese or bacon for \$2.50. V Opt	
Chopper's Tacos	\$28
Beef, Chicken & Fish or a combination of your choice, served w fries. GF/DF	
Jagger's Pork Belly	\$28
Crispy Pork Belly on apple purée, w garlic char-grilled seasonal greens & creamy mash. GF	
Sarge's BBQ Spare Ribs	\$28
Tender, slow-cooked Pork Ribs glazed in a rich, smoky BBQ sauce, finished on the grill for a caramelised edge. Served w mash & veges. GF	
Missy's Lamb Shanks	\$29
Lamb Shank w creamy mash, fresh garden peas & rich gravy. Add extra shank for \$15 GF/DF Opt	
Jethro's Thai Beef Salad	\$26
Pan seared Beef, on a bed of crispy lettuce, tomatoes, cucumbers and red onions—drizzled in an authentic Thai dressing. V Opt	
Elly May's Morrocan Salad	\$26
Marinated Chicken pieces on a bed of mesculin lettuce, diced fresh vegetable, drizzled in a citrus dressing. V Opt	

Please Order and Pay at the bar

Kids Menu \$15



Pork Sliders

Mini pork sliders w coleslaw on a soft bun w fries & dipping sauce

Cheese Burger

Juicy beef patty w melted cheese & ketchup on a soft bun

Fish Bites & Fries

Deep fried fish pieces & golden, crispy fries w ketchup

Chicken Tenders

Crispy chicken tenders w a dipping sauce

Desserts \$15



Sticky Date Pudding

Warm, rich date pudding served with caramel sauce and cream

Chocolate Brownie & Ice Cream

Warm chocolaty brownie topped w your choice of creamy vanilla ice cream or fluffy whipped cream

Ice Cream Sundae

Vanilla ice cream drizzled w your choice of caramel, chocolate, or strawberry sauce



Cocktails \$17



Midori magic

Midori, Malibu, and Pineapple Juice, topped w Sprite

Pina colada

Malibu, Coconut Cream, Pineapple Juice

Classic Margarita

Tequila, Cointreau, and fresh lime & lemon juice

Frozen Blue Margarita

Tequila, Cointreau, and Blue Curacao, blended icy cold with lime & lemon juice

Blue Lagoon

Blue Curacao, Malibu, Vodka, lime juice, and your choice of soda or Sprite

Pōhutukawa Sunset

Vodka, Bacardi, Pineapple & Cranberry Juice

Monkey Jizz

Midori, Malibu, fresh Banana Pulp, and Lime Juice with a splash of PJ

Ohope Delight

Kahlua, Frangelico, Baileys, Vanilla, & Milk

Mojito

White Rum, Lime Juice, fresh Mint, and Soda

East Coast Sunrise

Tequila, Grenadine, and OJ

Al'Banger

Bourbon, Coconut Rum, Lime & Ginger Ale

Al'Zheimers

Dark & Light Rum, Triple Sec, and a mix of Orange & Pineapple Juice

Espresso Martini

A smooth blend of vodka, rich coffee liqueur, and fresh espresso

Bloody Mary

Tomato Juice, Worcestershire, Tabasco, and a little spice

WHITE ISLAND ICED TEA

\$24

Vodka, Triple Sec, Bacardi, Gin & Tequila, topped with Coke and lime

Please Order and Pay at the bar