

# Lunch

From 11:30

## Starters

Polenta fries with chipotle or aioli (V, G/F)

8.50

Warmed olives (V, G/F)

8.50

Breads with house made pesto and hummus (V, G/F\*)

10.50

Pickles deep fried with blue cheese dip (V, G/F)

8

## Mains

**Falafel burger** with seeded bun beetroot, salad greens, hummus and caramelised onions

(V, G/F\*)

18.5

+ Haloumi 4.5                      + Tofu 3

**Seafood laksa** on rice noodles and Asian style greens (G/F)

17

**Marlborough mussels** in a creamy Cajun sauce with ciabatta (G/F\*)

18

**Beer battered fish** served with thick cut fries, tartare and tomato sauce

18                      (with salad, 4)

**Grilled chicken** on toasted focaccia, with caramelised onions, salad greens and pesto mayo served with large cut fries (G/F\*)

24

**Braised beef cheek poutine** on truffle fries with grated manchego (G/F)

22

**Pasta of the day**

See blackboard

## Salads

Roquette with dates, manchego and balsamic dressing (V, G/F)

8

Garden salad (V, G/F)

7

# Children

**Vege sticks** with homemade hummus (V, G/F)

7.5

**Little platter** with fresh seasonal fruit and a ham & cheese toasty (G/F\*)

10

**Belgian waffles** with grilled banana, bacon and maple syrup with yoghurt

or with berry compote (V)

10

**Free-range eggs** on toast - poached, scrambled or fried

(V, G/F\*)

10

**Mini burger** with chicken, lettuce, cheese and house-made tomato sauce served with fries (G/F\*)

10

**Chicken nuggets** served with fries, tomato sauce & aioli

10

**Fish and chips** with tomato sauce and aioli

10

V = Vegetarian | G/F = Gluten free |

G/F\* = Gluten free options available

# Sides

Fries

S. 6 - L.8

Akaroa house smoked salmon

6.9

Roquette Salad with dates,  
manchego and balsamic dressing  
(V, G/F)

8

Green Salad (V, G/F)

7

House-made baked beans - Bacon  
- Sausage - House-made hash -  
Mushroom - Free-range eggs -  
Spinach - Toast

5

Yoghurt - Hollandaise - Aioli -  
Tomato

2