

BRUNCH ALL DAY

Mission Bay Granola Buffalo Yoghurt, Fresh Strawberry	\$14
Fresh Fruit Bowl Sago, Coconut, Watermelon Sorbet.....	\$14
Smashed Avocado Citrus, Feta, Mint on Sourdough	\$16
Chorizo on Brioche Minced Chorizo, Soft Fried Egg, Housemade Brioche	\$21
Buttermilk Pancake Fresh Berries, Bacon	\$21
Heirloom Tomato Bruschetta Clevedon Buffalo Mozzarella, Basil.....	\$19
Scrambled Eggs Chives, Roasted Tomato, 7 Grain Bread	\$16
Poached Eggs Sourdough, Avocado, Confit Portobello Mushrooms, Oven Roast Pork Belly	\$24
Soft Cooked Eggs Tahini, Paprika, Cauliflower Almond Shaved, Celeriac Puree	\$24

SMALL PLATES

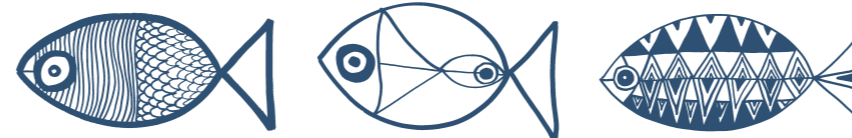
Spanish Onion & Sage Focaccia with Kalamata olives and Marinated Feta Cheese with Machengo and Chorizo.....	\$21
Fish Croquettes Citrus Aioli	\$14
Pork & Beef Croquettes Spicy Roasted Pepper Salsa	\$14
Crispy Calamari Chips, Tartare, Citrus.....	\$20
Roasted Beetroot Avocado, Daikon, Blood Orange Citronette, Beetroot Leaves	\$16

MAIN PLATES

Oven Roasted Salmon Salad Red Chicory, Belgium Endive, Romaine Lettuce, Fresh Berries, Raspberry Vinaigrette, Lemon Sorbet.....	\$32
Citrus Beer Battered Fish Homemade Chips, Tartare, Coleslaw	\$27
Market Fish of Day	MP
Organic Roasted Chicken Sage and Rosemary, Spinach and Potato Puree, Coleslaw	\$35
Squid Ink Spaghetti Fresh tomato, Cloudy Bay Clams, Prawns, Squid, Cuttlefish, Mussels	\$32
Wagyu Burger Beetroot Brioche Bun, Tomato Lettuce, Pickled Cucumber, BBQ Sauce, Chips	\$27

SIDES

Chips Tomato Sauce	\$8
Tomato Salad Pickled Red Onion, Goat's Cheese, Basil Oil	\$14
String Beans Cherry Tomato Salad	\$8

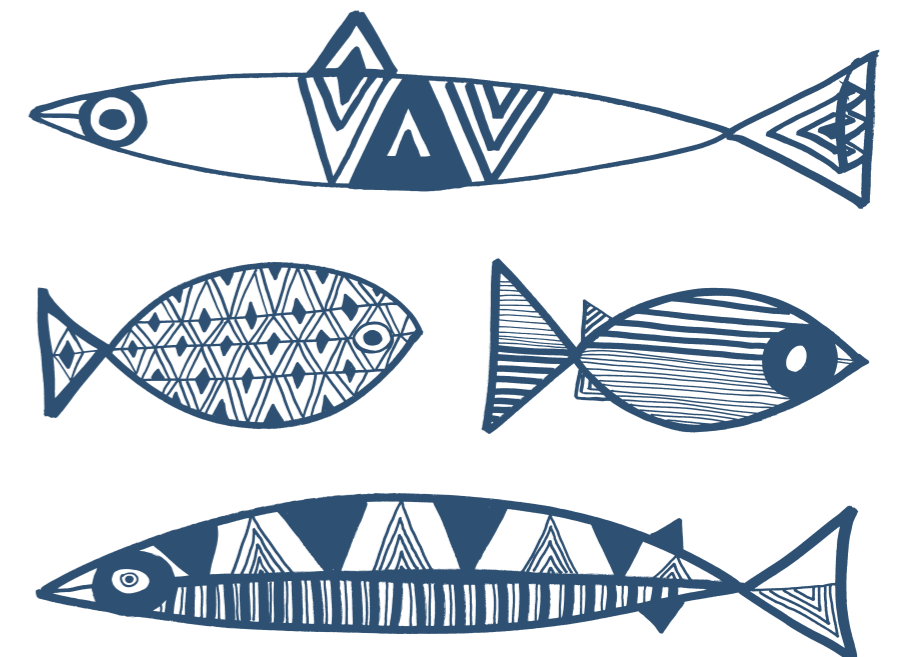


DESSERT

Summer on the Beach Watermelon and Citrus Sorbets, Tropical Fruits.....	\$13
Tiramisu	\$14
Petit Four	\$14
Vanilla Gelato Valrhona Chocolate Fondue.....	\$14
Chocolate Ganache Passionfruit, Olive Oil Sorbet, Tuille	\$16
Raspberry Souffle Meyer Lemon Sorbet	\$18

KIDS MENU AVAILABLE

Please ask your server.



Menu available in the restaurant & courtyard.
Monday - Friday 8am to 3pm
Saturday - Sunday 8am to 4pm

SMALL SHARE

Spanish Onion & Sage Focaccia
with Kalamata olives and
Marinated Feta Cheese
with Machengo and Chorizo.....\$21

Fish Croquettes
Citrus Aioli\$14

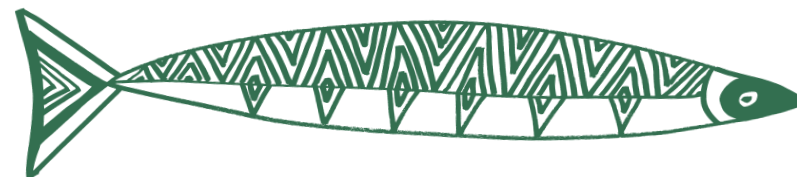
Pork, Beef & Potato Croquettes
Spicy Roasted Pepper Salsa.....\$14

Clevedon Buffalo Mozzarella Caprese
Basil.....\$18

Wagyu Burger
Beetroot Brioche Bun, Tomato
Lettuce, Pickled Cucumber,
BBQ Sauce, Chips\$24

Pork Spare Ribs
Barbecue Sauce, Coleslaw.....\$19

Available 3-5pm



FISH & CHIPS

Prawns
Chips and Pink Sauce\$16

Crispy Calamari
Chips, Tartare, Citrus\$20

Citrus Beer Battered Fish\$21

Sauces
Tartare Sauce, Citrus Aioli\$2



BREAD & SNACKS

- Sourdough**
Olive Oil, Balsamic.....\$6
- Clevedon Buffalo Mozzarella**
Aubergine Puree,
Cherry Tomato, Basil\$16
- Spanish Onion & Sage Focaccia**
with Kalamata olives and
Marinated Feta Cheese
with Machengo and Chorizo.....\$21

SMALL PLATES

- Grilled Octopus**
Char grilled Watermelon,
Fresh Tomato, Feta\$21
- Chicken Liver and Marsala Brulee**
White Peach, Parmesan Gelato,
Brioche\$18
- Roasted Beetroot**
Avocado, Daikon, Blood Orange
Citronette, Beetroot Leaves\$16
- Aubergine Tagliata**
Courgette "Scapece", Mint,
Cherry Tomatoes, Pomegranate,
Walnut Basil Pesto\$19

MAIN PLATES

- Oven Roasted Salmon Salad**
Red Chicory, Belgium Endive,
Romaine Lettuce, Fresh Berries,
Raspberry Vinaigrette, Lemon Sorbet\$32
- Squid Ink Spaghetti**
Fresh tomato, Cloudy Bay Clams,
Prawns, Squid, Cuttlefish, Mussels\$32
- Organic Roasted Chicken**
Sage and Rosemary, Spinach and Potato Puree,
Coleslaw\$35
- Citrus Beer Battered Fish**
Chips, Tartare, Coleslaw\$27
- Market Fish of Day**MP
- Oven Roasted Pork Neck**
Confit Shallots, Lardo, Golden Raisin
Cavolo Nero, Apple and Coffee Salsa\$35
- Wagyu Bavette**
Confit Mushrooms, Roast Vine Tomato
Mustard Mayo, Chips\$34

SIDES

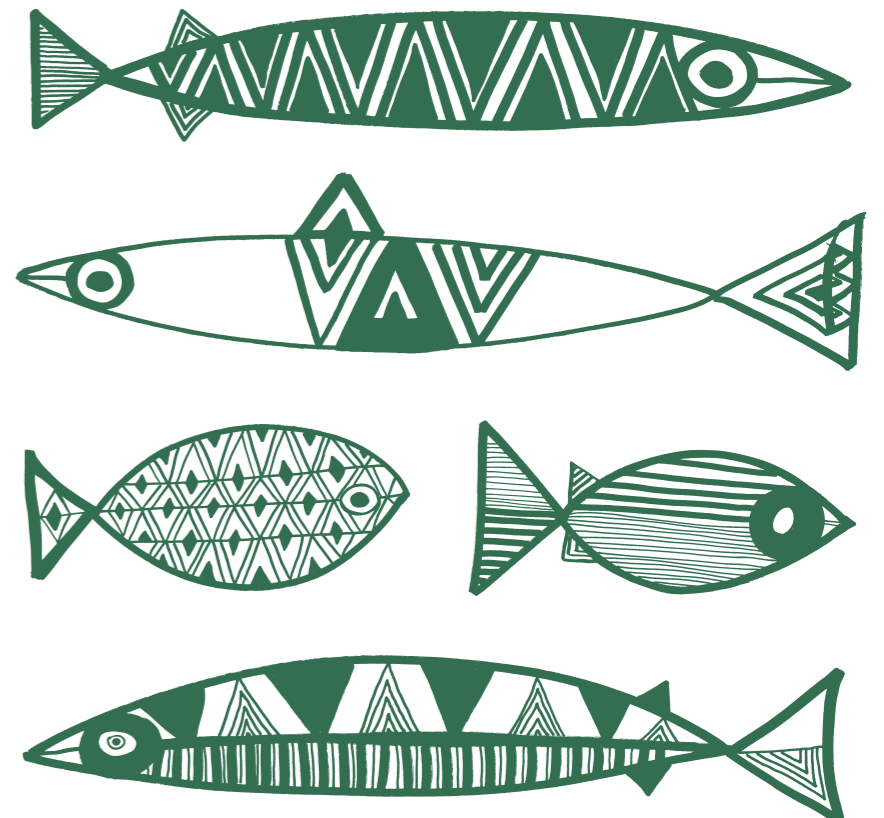
- Chips**
Tomato Sauce\$8
- Tomato Salad**
Pickled Red Onion, Goat's Cheese,
Basil Oil\$14
- Cauliflower**
Celeriac Puree, Aromatic Crumbs,
Shaved Almonds\$9
- String Beans**
Cherry Tomato Salad\$8

DESSERT

- Summer on the Beach**
Watermelon and Citrus Sorbets,
Tropical Fruits\$13
- Tiramisu**\$14
- Petit Four**\$14
- Vanilla Gelato**
Valrhona Chocolate Fondue.....\$14
- Chocolate Ganache**
Passionfruit, Olive Oil Sorbet, Tuille\$16
- Raspberry Souffle**
Meyer Lemon Sorbet\$18

KIDS MENU AVAILABLE

Please ask your server.



KIDS MEALS

Buttered Pasta \$7
Parmesan

Bolognese Pasta \$12.50

Roasted Chicken & Chips \$12.50
Tomato Sauce

Fish & Chips \$12.50
Tomato Sauce

Kids Scrambled Eggs* \$8

Kids Pancakes* \$8/12

Toast, Butter and Jam* \$6

(*available until 3pm)

DRINKS

Homemade Raspberry Fizz \$4

Apple or Orange Juice \$4

Other Soft Drinks \$5

Spider \$5

Strawberry & Vanilla Smoothie \$6

Chocolate & Banana Smoothie \$6

SPECIALS

Meal + Ice Cream \$15

Meal + Drink + Ice Cream \$19.50

ICE CREAM

Gelato Vanilla with
Chocolate Sauce

1 scoop \$3

SMOOTHIES

Apollo Frozen Banana, Prunes, Mixed Oats, Cashew Nuts, Almond Milk & Cocoa Powder (GF)	\$8
Tropicana Frozen Pineapple, Mango, Strawberry, Chia Seeds, Coconut Water & Honey (GF/DF)	\$8
Garden Stone Frozen Blackberries, Beetroot, Ground Sunflower Seeds, Coconut Water & Agave Nectar (GF/DF)	\$8

COLD PRESSED JUICE

Green Pears & Apple Green Pears, Apples, Lemon, Spinach, Celery & Mint served over ice with Pear Slices	\$7.50
Red Apples & Beetroot Red Apples, Beetroot, Cucumber & Lemon served over ice with a slice of Cucumber and Lemon Slice ..	\$7.50
Carrot & Orange Carrot, Orange, Lime, Turmeric & Ginger served over ice with Orange Slices	\$7.50

LOCAL JUICES

Cranberry	\$4	Pineapple	\$4
OJ	\$4	Tomato	\$4
Apple	\$4		

HOUSE MADE SODA

Pineapple & Ginger Pineapple, Lime & Ginger Shrub served over ice with a Wedge of Pineapple and Lime Zest topped with Soda.....	\$5
Strawberry & Mint Strawberry, Lemon & Mint Shrub served over ice with sliced Strawberries and a Mint Sprig topped with Soda....	\$5
Mandarin & Rosemary Mandarin, Lime & Rosemary Shrub served over ice with a Mandarin Pod and Rosemary Sprig topped with Soda...	\$5

GLASS BOTTLED POP

Coca Cola	\$5	Phoenix Lemonade	\$5
Coke Zero	\$5	Phoenix Soda	\$5
Sprite	\$5	Phoenix Ginger Ale	\$5
L&P	\$5	Phoenix Tonic Water	\$5

KOMBUCHA

Mama's Brew Shop "Love" Kombucha Lavender, Rosehip, Hibiscus, Heilala Vanilla	\$8
---	-----

WATER

Antipodes Still/Sparkling	S\$6/L\$12
--	------------

ICED

Iced Coffee	\$9	Iced Chocolate	\$9
Iced Mocha	\$9	Iced White Chocolate	\$9

TEA & COFFEE

(ALL OUR COFFEES ARE SERVED AS A STANDARD DOUBLE)

Black	\$4/\$4.50	English Breakfast	\$4.50
Macchiato	\$4/\$4.50	Earl Grey	\$4.50
Piccolo	\$4.50	Lemon Grey	\$4.50
Flat White	\$4.50/\$5	Orange Sky Rooibos	\$4.50
Latte	\$4.50/\$5	Imperial Sencha	\$4.50
Cappuccino	\$4.50/\$5	White Noise	\$4.50
Mocha	\$5	Ginger Limoncello	\$4.50
Hot Chocolate	\$5	Camomile Blossom	\$4.50
Extra Shot	+\$0.50	Peppermint Breeze	\$4.50
Soy Or Almond Milk	+\$1		

mission bay pavilion

SPRITZERS

About Thyme Aperol Aperitif, House Rose, Mumm Brut Champagne NV, Thyme Syrup, Fresh Strawberries & Thyme Topped with Soda	\$15
--	------

Pimms Summer Cup Beefeater Gin, Pimms Original, Peach Bitters, Falernum Syrup, Fresh Lime Juice, Sliced Cucumber, Orange & Mint topped with Spicy Ginger Beer	\$15
--	------

Lemon Citrus Fruju Spritz Absolut Vodka, Fruju Citrus Coolie, No5 Orange Bitters, Fresh Lemon Juice & Brut Bubbles	\$15
---	------

COCKTAILS

Plum Tea Fizz Absolut Vodka, Cactus Piment Liqueur, Plum Tea Syrup, Lemon Juice, Albumen & Peychaud Bitters topped with Soda	\$14
---	------

Gin and Juice Beefeater Gin, Bergamot Liqueur, Poire Williams Pear Liqueur, Fresh Pear and Lime Juice	\$14
--	------

Mission Bay Colada Havana Club 3yo, Havana Club Anejo Especial, Sailor Jerry Spiced Rum, Coconut Cream, Agave Syrup, Fresh Pineapple & Lime Juice served with a Brandied Cherry, Crushed Ice and a Mint sprig	\$14
--	------

Honey Peach Cooler Bulleit Bourbon, Peach liqueur, Lemon Juice & Honey Syrup, Peach & Angostura Bitters	\$14
--	------

Pink Paloma Olmea Reposado tequila, Cold Pressed Pink Grapefruit & Lime Juice, Sage Syrup, Grapefruit Bitters topped with soda	\$14
--	------

SPARKLING

Stoneleigh Sparkling Sauvignon Blanc NV Marlborough, New Zealand	\$8/\$45
Cordoniu 'Anna' Blanc de Blanc Cava NV Penedes, Spain ...	\$14/\$82
Mumm Brut Cordon Rouge NV Reims, France	\$23/\$150
Perrier Jouët Grand Brut NV Epernay, France	\$25/\$150
Mumm Cordon Rouge Rose NV Reims, France	\$27/\$160
Perrier Jouët Blason Rose NV Epernay, France	\$200
Mumm Brut Cordon Rouge 2006 Reims, France	\$160
Perrier Jouët La Belle Epoque 2007 Epernay, France	\$420

CARAFE

500ML

Marlborough Sauvignon Blanc Marlborough, New Zealand	\$30
Marlborough Chardonnay Marlborough, New Zealand	\$30
Marborough Pinot Gris Marlborough, New Zealand	\$30
Marlborough Pinot Noir Marlborough, New Zealand	\$30

WHITE

Stoneleigh Sauvignon Blanc 2017 Marlborough, New Zealand.....	\$9/\$44
Urlar Sauvignon Blanc 2016 Gladstone, New Zealand	\$56
Camshorn Sauvignon Blanc 2015 Marlborough, New Zealand...	\$14/\$68
Man O' War 'Gravestone' Sauvignon Semillon 2016 Waiheke Island, New Zealand	\$16/\$76
Te Mata 'Cape Crest' Barrel Fermented Sauvignon Blanc 2015 Hawke's Bay, New Zealand	\$86
Stoneleigh Chardonnay 2017 Marlborough, New Zealand	\$9/\$44
Aronui Chardonnay 2015 Nelson, New Zealand	\$14/\$68
Church Road 'McDonald Series' Chardonnay 2016 Hawke's Bay, New Zealand	\$17/\$82
Martinborough Vineyards 'Home Block' Chardonnay 2013 Martinborough, New Zealand	\$98
Church Road 'Tom' Chardonnay 2013 Hawke's Bay, New Zealand.....	\$360
Stoneleigh Pinot Gris 2017 Marlborough, New Zealand	\$9/\$44
Triplebank Pinot Gris 2017 Marlborough, New Zealand	\$14/\$68
Soho 'Jagger' Pinot Gris 2017 Marlborough, New Zealand	\$68
Carrick 'Bannockburn' Riesling 2015 Central Otago, New Zealand	\$60
Foxes Island Dry Riesling 2011 Marlborough, New Zealand	\$78
Coco de Mama Grillo 2016 Sicily, Italy	\$13/\$60
Tohu Viognier 2015 Marlborough, New Zealand.....	\$15/\$72
Marc Bredif Vouvray 2015 Vouvray, France	\$72
Graci Etna Bianco 2015 Sicily, Italy	\$88

ROSÉ

Stoneleigh Rose 2017 Marlborough, New Zealand	\$9/\$44
Jacobs Creek 'Le Petit' Rose 2017 South Australia, Australia	\$10/\$50
The Landing Rose 2017 Bay of Islands, New Zealand	\$11/\$55
NZ Rose Co 2016 Hawke's Bay, New Zealand	\$55
Guigal 2015 Rhone Valley, France	\$68

RED

Stoneleigh Pinot Noir 2016 Marlborough, New Zealand	\$9/\$44
Stoneleigh 'Latitude' Pinot Noir 2016 Marlborough, New Zealand	\$12/\$58
Colere 'Te Muna' Pinot Noir 2014 Martinborough, New Zealand	\$18/\$85
Foxes 'Awatere Valley' Pinot Noir 2010 Marlborough, New Zealand.....	\$89
George Wyndham Shiraz 2013 South Australia, Australia .	\$13/\$62
Coco de Mama Syrah 2016 Sicily, Italy	\$65
Centenary Hill Shiraz 2012 Barossa Valley, Australia	\$120
Stoneleigh Merlot 2017 Marlborough, New Zealand	\$9/\$44
George Wyndham Cabernet Merlot 2011 South Australia, Australia	\$12/\$58
Linden Estate Merlot 2013 Hawke's Bay, New Zealand	\$15/\$72
Agricola Punca 'Montessu' 2014 Sardinia, Italy	\$18/\$88
St. Hugo Cabernet Sauvignon 2012 Coonawarra, Australia	\$125
Barossa Valley Vineyards Grenache/Shiraz/Mouvedre 2015 Barossa Valley, Australia	\$65
Te Mata Gamay Noir 2013 Central Otago, New Zealand	\$68
The River Nero d'Avola Riverlands, Australia	\$80
Trinity Hill 'Gimblett Gravels' Tempranillo 2016 Hawke's Bay, New Zealand	\$95

TAP

Peroni 200ml/400ml	\$6/\$9.5
Asahi 400ml	\$10.50
Founders '1946' Pilsner 400ml	\$10

BEER & CIDER

BOTTLE

Founders '2009' IPA	\$9
Panhead APA	\$10
Peroni Leggera 3.5%	\$7
Boundary Road Breweries 'Thomas Edison' 2.5%	\$6.5
Somersby Apple Cider	\$8