

FOR THE TABLE

Toasted Sourdough With Seaweed Butter	\$4
Daily Oysters Natural w/ Shallot Vinegar & Lemon	MP

SMALL PLATES

Roasted Local Beets

Goats Cheese Mousse, Red Grapes, Apple, Shallots Raw Almonds, Cab Sav Vinaigrette.....	\$18
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Trevally Ceviche

Avocado, Cucumber, Shallot, Chilli, Coriander, Citrus Dressing, Kumara Crisps.....	\$22
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Charred Octopus

Potato Mayonnaise, Seaweed Butter, Korean Chilli	\$18
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Fried Calamari

Rocket, Citrus Aioli.....	\$18
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Lamb Ribs

Capers, Olives, Apricot Den Miso, Gremolata	\$24
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SALADS

Chirashi Salad

Brown Rice, Sesame, Edamame, Charred Broccoli, Avocado, Green Beans, Cucumber, Mixed Leaf Salad, Miso Dressing	\$14
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Add: Grilled Chicken \$10 | Trevally Ceviche \$10 |
Roast Beef \$12 | Roast Beetroot \$8

Roast Chicken Breast Salad

Mixed Leaf Salad, Fennel, Courgette, Raisins, Almonds, Pickled Onions, Classic Vinaigrette.....	\$26
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MAIN PLATES

Vegetarian Open Burger

Black Bean, Quinoa, Heirloom Tomato, Spinach, Yoghurt,
Apple Chutney\$22

Beer Battered Fish & Chips

South Island Line Caught Gurnard, Tartare Sauce,
Shoestring fries, Pickled Apple Slaw\$27

Grilled Snapper & Risotto

Silver Beet Risotto, Shaved Fennel, Toasted Almonds,
Confit Grapes\$34

Squid Ink Spaghetti

Cloudy Bay Clams, Prawns, Cuttlefish, Mussels, Squid,
Tomato, Fresh Herbs.....\$34

Snapper Pie

Potato Top, Chowder Veloute, Kumara Crisps\$32

Beef Brisket Burger & Chips

Smoked Cheddar, Courgette Pickles, Roma Tomato Relish,
Mayonnaise, Cos Lettuce.....\$24

Sticky Beef Short Rib

Onions, Potatoes, Cabbage, Dashi Dressing..... \$34

Grilled Harmony Pork Chop

Caramelized apple, Celeriac Remoulade, Crackling,
Gremolata..... \$34



SIDES

Shoestring Fries

House Made Tomato Ketchup\$8

Heirloom Tomato Salad

Goat's Cheese, Basil Oil, Pickled Red Onion.....\$12

Brussel Sprouts

Bacon, Raisins, Croutons, PX Dressing\$10

Potato Salad

Caper, Cornichons, Shallots, Fresh Herbs, Mayonnaise.....\$10

DESSERT

Summer on the Beach

Watermelon and Citrus Sorbets, Tropical Fruits\$13

Vanilla Panna Cotta

Citrus juices\$14

Chocolate Brownie Trifle

Summer Berries, Honey, Marscapone\$14

Petit Four\$14

Vanilla Gelato

Valrhona Chocolate Fondue.....\$14

Chocolate Ganache

Passionfruit, Olive Oil Sorbet, Tuille\$16

BREAKFAST MENU WEEKDAYS

BREAKFAST

Toasted Sourdough or 5 Grain Bread (GF option available)	
Choice of Jam, Marmalade, Vegemite or Honey.....	\$4
Fresh Seasonal Fruit Natural Buffalo Yoghurt.....	\$15
Honey Toasted Granola Rhubarb, Whipped Yoghurt.....	\$16
Smashed Avocado Heirloom Tomatoes, Basil, Toasted Sourdough....	\$18
Ricotta Hotcakes Blueberry, Banana, Maple Butter.....	\$21
Oats & Brown Rice Porridge	
Banana, Raisins, Almonds, Miso, Honey.....	\$16
Two eggs any style	
Sauteed Spinach, Toasted Sourdough	\$12
Pork Sausage Bap	
Sausage Patty, Fried Egg, Tomato Relish	\$12
Potato Gnocchi	
Poached Egg, Sauteed Mushrooms, Sourdough Croutons, Wild Rocket Crispy Shallots, Parmesan	\$25
Sauteed Leafy Greens	
Poached Egg, Spiced Yoghurt, Carrots, Savoury Muesli.....	\$18
Open Omelette	
Courgette, Cherry Tomatoes, Basil, Pine Nuts, Goats Cheese, Toasted Sourdough.....	\$22
Mince on Toast Fried Egg, Bolognaise, Basil, Parmesan.....	\$21
Eggs Benedict	
Sauteed Spinach, Hollandaise	
Harmony Bacon.....	\$22
Smoked Salmon.....	\$25
MBP Breakfast	
Two Eggs any style, Tomato, Mushroom, Pork Sausage Patty, Bacon, Hashbrown, Spinach, Toasted Sourdough	\$28
Sides: Harmony Bacon \$7 Pork Sausage Patty \$6 Roasted Tomato \$4 Sauteed Mushroom \$6 Hash Brown \$6 Hollandaise \$3	

SAT & SUN BRUNCH MENU

BREAKFAST

Toasted Sourdough or 5 Grain Bread (GF option available)	
Choice of Jam, Marmalade, Vegemite or Honey.....	\$4
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Honey Toasted Granola Rhubarb, Whipped Yoghurt.....	\$16
Smashed Avocado Heirloom Tomatoes, Basil, Toasted Sourdough....	\$18
Ricotta Hotcakes Blueberry, Banana, Maple Butter.....	\$21
Oats & Brown Rice Porridge	
Banana, Raisins, Almonds, Miso, Honey.....	\$16
Sauteed Leafy Greens	
Poached Egg, Spiced Yoghurt, Carrots, Savoury Muesli.....	\$18
Open Omelette	
Courgette, Cherry Tomatoes, Basil, Pine Nuts, Goats Cheese, Toasted Sourdough.....	\$22
Mince on Toast Fried Egg, Bolognaise, Basil, Parmesan.....	\$21
Eggs Benedict	
Brioche Soldiers, Sauteed Spinach, Hollandaise	
Harmony Bacon.....	\$22
Smoked Salmon.....	\$25
MBP Breakfast	
Two Eggs any style, Tomato, Mushroom, Pork Sausage Patty, Bacon, Hashbrown, Spinach, Toasted Sourdough	\$28
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Fried Calamari

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Lamb Ribs (6pcs)

Capers, Olives, Apricot Den Miso, Gremolata	\$24
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Brown Rice, Sesame, Edamame, Charred Broccoli, Avocado, Green Beans, Cucumber, Mixed Leaf Salad, Miso Dressing	\$14
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Mayonnaise, Cos Lettuce.....\$24

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House Made Tomato Ketchup\$8

Heirloom Tomato Salad

Goat's Cheese, Basil Oil, Pickled Red Onion.....\$12

Brussel Sprouts

Bacon, Raisins, Croutons, PX Dressing\$10

Potato Salad

Caper, Cornichons, Shallots, Fresh Herbs, Mayonnaise.....\$10

DESSERT

Summer on the Beach

Watermelon and Citrus Sorbets, Tropical Fruits\$13

Vanilla Panna Cotta

Citrus juices\$14

Chocolate Brownie Trifle

Summer Berries, Honey, Marscapone\$14

Petit Four\$14

Vanilla Gelato

Valrhona Chocolate Fondue.....\$14

Chocolate Ganache

Passionfruit, Olive Oil Sorbet, Tuille\$16

breakfast

8am - 3pm

Mini granola
w/ yoghurt & fruit \$12.5

Fresh fruit
w/ yoghurt \$12.5

Avocado on toast \$12.5

Hotcakes
w/ maple & banana \$12.5

Free-Range Eggs
any style on toast w/ bacon skewers
\$12.5

Add
Bacon skewers \$4
Hash browns \$4
Smoked salmon \$6

Cacoalat Chocolate Milk \$6
Cheeky Chocolate & Banana
Smoothie \$6
Little Sprats Hot Chocolate \$4



lunch & dinner

from 11.30am

Macaroni Bolognese
w/ Parmesan Cheese \$12.5

Battered Fish & Chips \$12.5

Fried Chicken
w/ Chips \$12.5

Grilled Chicken or Fish
w/ veges & a choice of mash or chips
\$14.5

Cheeseburger & Chips \$12.5



sweets

Warm Chocolate Brownie
w/ vanilla ice cream \$9

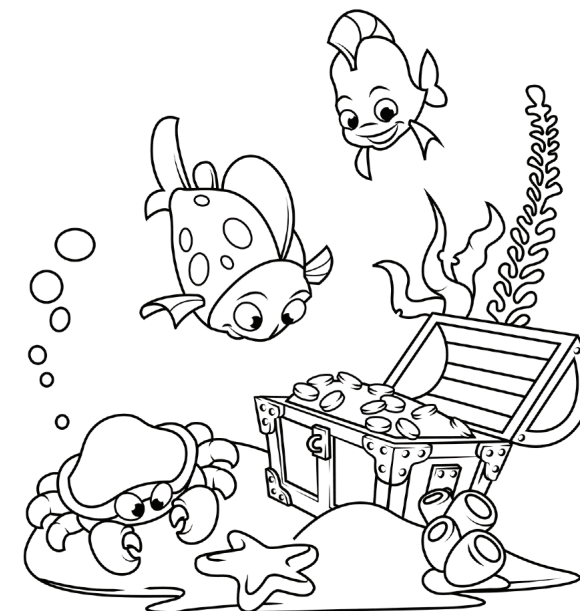
Vanilla ice cream
w/ chocolate sauce
1 scoop \$3
2 scoops \$6

drinks

Homemade Lemonade \$3

Raspberry Fizz \$3

Mini Cold Pressed Juices \$5



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.....	\$6
Peach & Vanilla Peach, Lemon, Vanilla & Thyme shrub served over ice with Peach Slices and fresh Thyme topped up with soda.....	\$6
Mandarin & Rosemary Mandarin, Lime & Rosemary Shrub served over ice with a Mandarin Pod and Rosemary Sprig topped with Soda...	\$6

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
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Antipodes Still/Sparkling

S\$6/L\$12

WATER

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
Macchiatto	\$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
Bandini Prosecco DOC, Northern Italy	\$11/\$66
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
Marlborough 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
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
Decibel 2016 Hawke's Bay, New Zealand	\$60
Guigal 2015 Rhone Valley, France	\$14/\$68

RED

Stoneleigh Pinot Noir 2016 Marlborough, New Zealand	\$9/\$44
Stoneleigh 'Latitude' Pinot Noir 2016	
Marlborough, New Zealand	\$12/\$58
Gibbston Valley 'Gold River' Pinot Noir 2016	
Central Otago, New Zealand	\$15/\$70
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
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

BEER & CIDER

TAP

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

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