

## MEMBERS BAR

## BITES &amp; STARTERS

## BREADS

sourdough and lavash - 11 | 12  
w/ seaweed butter

## POSH PRAWN COCKTAIL

black tiger prawns, hot smoked salmon, green pea  
puree, Parmesan crackers, cherry tomato, basil,  
Bloody Mary cocktail sauce - 20 | 22

## ROASTED CAULIFLOWER

smoked stracciatella, Tuscan bread crumbs, celeriac  
puree, & brown butter - 18 | 20

## KARAAGE CHICKEN

homemade slaw & sesame dressing,  
chipotle mayo - 21 | 23

## GOATS CHEESE PROFITEROLES

honey, caramelised onion jam - 15.5 | 17

## MACHO NACHO

Mexican mince, refried beans,  
cheese sauce, sour cream - 17 | 19  
(make it veggie - 16.5 | 18)

## WHITEBAIT FRITTER

sourdough slice, lemon mayonnaise, lemon wedge  
- 23.5 | 26

## BABY MOZZARELLA SALAD

caramelised walnuts, roasted butternut squash,  
pumpkin seeds, pickled onions, braised pear  
- 17 | 19

## CAESAR SALAD

baby cos lettuce, streaky bacon, Parmesan, Chef's  
Caesar dressing, boiled egg - 19 | 21  
add free-range chicken + 5  
add black tiger prawns + 6

## SOUPS

## SEAFOOD CIOPPINO

tomato broth, mussels, clams, prawns, market fish,  
sourdough slice - 21 | 23

## SOUP OF THE DAY

ask your waitstaff about our available soup - 12 | 13

## TO SHARE

## CHARCUTERIE PLATTER

salami, pastrami, prosciutto, karaage chicken, goats  
cheese profiteroles, giardiniera pickles, Clevedon  
marinated buffalo cheese, hummus, breads - 44 |  
49

## SEAFARER'S PLATTER

crispy squid, smoked salmon, prawns,  
battered fish, smoked mussel pâté, fish  
mousse, lavash & chips - 55 | 61

## BETWEEN 2 BREADS

## THE COMMODORES BURGER

beef patty, Guinness-onion jam, cheesy  
mushrooms - 23 | 24

## THE MAMMA MIA

grilled herbed chicken thigh, pomodoro sauce,  
mozzarella, pepperoni, roasted capsicum strips - 21 | 23

## TOASTIES - 12 | 13

- ham & cheese
- beetroot relish, chicken, bacon
- pastrami, sauerkraut, cheese
- smoked salmon, cream cheese, cucumber
- avocado, peas, feta, tomato, mint
- make your own (3 toppings)
- add kumara or regular chips + 3

\*gluten free buns/bread available on request

## MAINS

## BRAISED CANTERBURY LAMB SHOULDER

creamy polenta, charred baby onions,  
gremolata and jus - 28 | 31

## PAN SEARED PORK BELLY

spiced almonds, sherry raisins, celeriac remoulade,  
watercress - 26 | 29

## ANGUS SCOTCH FILLET

hand cut chips, parsley and pickled onion salad,  
shiitake puree, jus - 27 | 30

## FISH &amp; CHIPS

beer battered market fish, remoulade, leafy  
salad - 19 | 21 (extra battered fish + 10)

## WILD MUSHROOMS RISOTTO

sweet onion puree, truffle oil, oyster mushrooms,  
pickled fennel - 24.5 | 27  
add pan-seared market fish + 10

## ROASTED SQUASH

goats cheese, sage brown butter, pumpkin  
seeds, beetroot relish - 24.5 | 27

## SIDES

- mixed leaf salad with Dijon vinaigrette - 9 | 10
- baby spinach salad, confit garlic, pine nuts - 9 | 10
- brussels sprouts, smoked bacon, golden raisins,  
hazelnuts, Sherry dressing - 11 | 12.5
- kumara chips with aioli - 9 | 10
- shoestring fries with tomato sauce - 8 | 9
- hand cut fries with tomato sauce - 10 | 11

## SWEET STUFF

## CHOCOLATE CREME BRULEE

valrhona dark chocolate &  
meringue - 12 | 13.5

## APPLE &amp; BLUEBERRY CRUMBLE

cinnamon, muesli, ginger,  
orange, 12 | 13.5  
add movenpick vanilla bean  
ice cream +5

## DUTCH OLIE BOLLEN

doughnuts filled with dried  
fruits & spiced rum custard on  
the side - 11 | 12

## ICE CREAM &amp; SORBET

please ask for our  
selection - 10 | 11

## CHEESE BOARD

selection of cheeses, crackers  
& dried fruit - 19 | 21

## WEEKLY SPECIALS

- Mexican Monday
- Tuesday Curry
- Wednesday Pasta
- Thursday Grill
- Friday Pie Day
- Saturday Pizza
- Sunday Roast



