START

bread - with house butter	8.0
new york cured salmon - horseradish, green apple, cucumber, whipped cream cheese, red onion, crisp bagel	19.0
st louis pork spare ribs - chilli tomato glaze, spiced peanuts, spring onion, coriander	18.0
crispy fried calamari - coriander and green chilli miso mayonnaise, burnt lemon, pickled daikon	16.0
heirloom vegetables crudite - raw baby vegetables, feta hummus, date vinaigrette, spiced nuts	14.0
al pastor taco - marinated pork shoulder, charred pineapple salsa, coriander, chipotle cream	16.0
southern fried chicken wings - pickles, buffalo hot sauce and salted maple butter	18.0

SALADS

fried chicken caesar - parmesan, croutons, anchovies, poached egg, buttermilk caesar dressing	25.0
pumpkin miso - salted peanut brittle, cavolo nero, pear, fried chick peas, clevedon buffalo curds	22.0
beetroot - walnut panna cotta, balsamic, apple puree	22.0

ADD ONS FOR SALADS

Chicken 6.0 / Fried Chicken 7.0 / Bacon 6.0

BURGERS AND HOT DOGS *- served with fries*

beef cheese burger - american cheese, iceberg lettuce, tomato, new york remoulade pickles	26.0
fried chicken burger - white slaw, buffalo sauce, american cheese, pickles	25.0
basered fish burger - tartar sauce, iceberg lettuce, red onion, sesame bun	26.0
karaage cauliflower burger - white slaw, kimchi, pickled cucumber, garlic mayonnaise	21.0
plain jayne hot dog - bratwurst sausage, bacon fried onion, yellow mustard, ketchup	21.0
sugar hot dog - bratwurst sausage, homemade sauerkraut, jalapeño dill relish, grilled onions, yellow mustard, bacon and crisp onion	24.0

ADD ONS FOR BURGERS

bacon 4.0 / extra american cheese 1.5 / fried mclures pickles 2.5 / fried egg 3.0

MAINS *- served with one side*

500g ribeye on the bone	59.0
350g new york strip	35.0
240g new zealand lamb rump	34.0
market fish	please ask

SAUCES (choose one per main)

bearnaise / port wine jus / black garlic butter / caper & anchovy vinaigrette / chimmichurri

SIDES 8.0 each

fries - house seasoning, garlic aioli

onion rings - garlic aioli

mac and cheese - breadcrumbs, jalapeño

roasted carrots - cultured cream, dukkah

iceberg chop salad - mayonnaise, blue cheese, radish

seasonal greens - mustard cream

DESSERTS

homemade pie of the day - see todays selection	8.0
snickers sundae - vanilla ice cream, salted peanut, dulce de leche, chocolate, whipped cream, mandarin	14.5
strawberry white chocolate sundae - vanilla ice cream strawberry, caramelised white chocolate, whipped cream	14.5
add ice cream	4.0

KIDS *- served with waffle fries and house salad*

fried chicken wings - aioli	12.0
battered fish taco -coleslaw	12.0
corn dogs - tomato sauce	12.0

vegan options available - please ask
please let our staff know about any food allergies

SUGAR
AT CHELSEA BAY

SPARKLING

	GLS	BTL
laurent-perrier la cuvée brut/nv/france	25	120
squealing pig sparkling rose/nv/france		70
laurent-perrier cuvée rose/nv/france		150
bandini prosecco/nv/italy	12	60

WHITES

	GLS	BTL
matua sav blanc/2017/hawkes bay	11	50
dog point sav blanc/2018/marlborough		60
quarter acre chardonnay/2017/marlborough	14	70
catalina sounds pinot gris/2018/marlborough		55
squealing pig pinot gris/2018/hawkes bay	10	50

REDS

	GLS	BTL
squealing pig pinot noir/2018/marlborough	11	55
penfolds koonunga hill cab sauv/2017/barossa	10	50
saltram mamre brooke shiraz/2012/barossa		55
lake hayes pinot noir/2016/central otago		60
dona paula malbec/2016/mendoza		60

ROSÉ

	GLS	BTL
squealing pig rosé/2018/marlborough	9	60
mahi rosé/2018/marlborough		60

SPRITZERS

la vie strawberry and tahitian lime	9

BEERS BY THE BOTTLE

estrella	9
peroni	9
founders ipa (330ml can)	10
founders pilsner (330ml can)	10
honesty box braeburn cider	8
brb light	8

COLD DRINKS

six barrel cola / lemonade / ginger ale	6.0
summer orangeade	6.0
otakiri sparkling/still 300ml	4.5
homegrown ginger kombucha	7.0
homegrown turmeric kombucha	7.0

HOME GROWN JUICES (300ML) 6.0

cold-pressed apple OR orange

raw immunity; carrot, turmeric, lemon, ginger

raw energy; beetroot, apple, carrot, lemon

raw feijoa smoothie

MILKSHAKE 9.0

chocolate, caramel, white chocolate OR vanilla

COFFEE AND TEA

Please ask about our selection

AT CHELSEA BAY

BAR MENU 3PM - 6PM

fries - house seasoning	8.0
onion rings - garlic aioli	8.0
st louis pork spare ribs - chilli tomato glaze, spiced peanuts, spring onion, coriander	19.5
crispy fried calamari - coriander and lime mayonnaise, burnt lemon, pickled daikon	17.0
southern fried chicken wings - pickles, buffalo hot sauce and salted maple butter	18.0
heirloom vegetable crudite - raw baby vegetables, feta hummus, date, dukkah	16.0