

DuoDine

MAY BE ADAPTED
GF GLUTEN FREE
D DAIRY FREE
V VEGAN ADAPTABLE

LUNCH

11.30AM - 3PM MON > FRI

ENTREE + LIGHT MEALS

SEAFOOD CHOWDER - creamy roux w fresh smoked fish, clams, mussels & calamari, w garlic ciabatta > \$16
SOUP OF THE DAY - served w fresh Vics organic ciabatta > \$13 [GF l d l v]
MUSHROOM ARANCINI BALLS - crumbed mushroom risotto, feta, thyme w sundried tomato aioli > \$15
SEMOLINA FLAT BREAD - rosemary and garlic w dips of liptauer, pesto, hummus & warm olives > \$18 [GF l d l v]
FRIED CALAMARI - marinated in lime & lemon grass w chilli & ginger jam > \$16 [GF]
CAESAR SALAD - cos lettuce tossed w smoked salmon, garlic croutons, soft poached egg, shredded parmesan, creamy caesar dressing > \$18 [GF]

DELI SALADS - your choice of 3 \$12, full selection of 5 \$18

MOROCCAN SPICED COUSCOUS - w tomato, cucumber, coriander and yoghurt
QUINOA - w eggplant and tomato and a basil & dill vinaigrette
PASTA - w mushroom and capsicum and a tomato & pesto dressing
PICKLED BEETROOT - w crumbled feta and baby spinach
DUX SLAW - w carrot, cabbage, pumpkin seeds, sultanas, red onion and a creamy mayonnaise

SIDES

AIOLI > \$2
GARLIC BREAD > \$8
SHOESTRING FRIES > \$8
FLAT BREAD > \$9
VEGE MEDLEY > \$8
POLENTA FRIES > \$10
GREEN SALAD > \$5
OLIVES > \$7

MAINS

from THE LAND

HUEVOS RANCHEROS - tortilla, red kidney beans, swiss cheese, scrambled eggs, jalapeno, rocket, salsa, avocado > \$18 [GF l d l v]
PEA + HALLOUMI FRITTERS - gazpacho sauce, creme fraiche, baby minted potatoes, rocket > \$27 [GF]
SPANAKOPITA - filo pastry, spinach, feta & ricotta w tzatziki + greek salad > \$28
CRISPY TOFU RED CURRY - jasmine rice, bean shoots yellow rock sugar, coconut cream, coriander, seasonal vegetables, fried shallots, medium spice > \$ 27 [GF l d l v]

from THE OCEAN

FISH DAILY - your choice of:
> baked lime & coriander crusted fish
> pan fried garlic, lemon & herbs
served w polenta fries, fresh salad, aioli > \$31 [GF l d]
AKAROA SALMON - parsnip & carrot confit, fried caperberries, roasted tomato, lemon butter sauce > \$33 [GF]
PAPPARDELLE PASTA - Nelson clams, prawns, fresh fish, baby spinach, chilli, lemon, parmesan > \$27.5 [D]

(ALL OF OUR FISH IS SOURCED DAILY TO BRING YOU THE FRESHEST QUALITY AND VARIETY from the South Pacific)

PIZZA

MARGHERITA - tomatoes, sweet basil, buffalo mozzarella > \$17
FUNGHI - roasted mushrooms, blue cheese, onion confit, mozzarella > \$17
CARAMELISED BEETROOT - feta, rocket, pinenuts, mozzarella > \$17
AKAROA SMOKED SALMON - capers, red onion, cream cheese, fennel, mozzarella > \$19
HALLOUMI - smoked tomatoes, peppers, mozzarella > \$18
PRAWN - baby spinach, roast capsicum, chilli, feta, mozzarella > \$19

(GLUTEN FREE AND/OR DAIRY FREE AVAILABLE ON REQUEST)