

Strawberry Tree

KAIKŌURA LIMITED

STARTERS

Garlic Bread \$15

x 4 Pieces

Roasted Root Vegetables \$25

With goats cheese & balsamic vinaigrette.
GF

Cauliflower Wings \$22

With chipotle mayonnaise. Ve

Crab & Corn Empanadas \$24

With tartare sauce.

Seafood Chowder \$24

Fresh & smoked seafood in a cream
chowder with herbs.

Garlic Scallops \$26

Pan-fried in garlic butter & white wine
with salad. GF

Paua Patty \$25

1 x Paua patty served with a fresh side
salad.

Salt & Pepper Calamari \$24

With sweet chilli sauce.

Smoked Chicken Wings \$26

With Alabama sauce. GF

Loaded Wedges \$24

Hand cut wedges with bacon, sweet chilli
sauce, sour cream & cheese. GF

Loaded Fries \$18

Topped with gravy, cheese, mayonnaise.
GF

MAINS & GRILL

Kaikoura Crayfish \$POA

(Half or Whole)

Garlic buttered & grilled to perfection with
fries & salad. (Subject to availability) GF

Roast of the Day \$35

Wood Fired BBQ Brisket served with roast
vegetables, greens & gravy. GF / DF

Kaikoura's Catch of the Day \$35

Oven baked with roasted & seasonal
vegetables. GF

Fish & Chips \$29

2 x pieces of fish, chips & side salad.

Canterbury Beef Sirloin \$46

400g Sirloin served with fries & salad,
finished with creme fraiche dijon mustard
sauce. GF

NZ Green Lipped Mussels \$36

In our chef's cream chilli broth with a slice
of garlic bread.
(Subject to availability)

Crispy Skin Pork Knuckle \$36

With mash potatoes & beer gravy.

Chicken Leg Confit \$36

With carrot puree, peas & gravy. GF / DF

Braised Smoked Beef Cheeks \$38

With swede puree & green beans. GF / DF

Smoked Pork Ribs \$35

With smokey BBQ sauce, potato wedges &
coleslaw.

TO SHARE

Baked Whole Fish Of The Day POA

With caper & lemon butter sauce.
Served with baby potatoes & side salad.
GF

Tasting Platter \$52

Smoked ribs, smoked chicken wings,
smoked beef brisket, pickled veg, potato
wedges, mayonnaise.

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BURGERS

All burgers served with hand cut wedges & tomato sauce.

Paua Burger \$32

Home made paua patty, burger salad, aioli, on a toasted bun finished with Jalapeño chutney.

Beef Burger \$27

NZ beef patty, burger salad, aioli, bacon, cheese, on a toasted bun finished with BBQ sauce & onion jam. GF available

Wood Fired BBQ Brisket Burger \$27

Our own Wood Fired Brisket, coleslaw, pickles, cheese, aioli, on a toasted bun. GF available

Pulled Pork Burger \$27

Tasty Woodfired Pulled Pork, coleslaw, pickles, cheese, aioli, on a toasted bun. GF available

Smoked Portebello Mushrooms \$27

With blue cheese, roasted red onions & eggplant pickle, on toasted bun. GF available

DESSERTS

All \$18 each.

All desserts served with Ice Cream.

Spiced Apple Cake

**White Chocolate & Salted Peanut
Cookie**

Fruit Crumble

GF

Sticky Date Pudding

Flourless Chocolate Cake

GF

KIDS MEALS

All \$17 each.

All kids meals served with chips & tomato sauce.

**Chicken Nuggets (GF)/ Kids Fish
/ Kids Cheese Burger**

Kids Ice Cream Sundae - \$10

EXTRAS

Egg - \$3 | Garlic Bread - \$4
Side Salad - \$14 | Sauce - \$3
Side Veg - \$14 | Bowl Fries - \$10
Wedges - \$14
Piece of Fish - \$12
100gm Smoked Brisket \$12

GF - Gluten free / Ve - Vegan / DF - Dairy free