



LUNCH MENU

Garlic Bread (V)	\$9.9
<i>Ciabatta slices covered with garlic butter, sprinkled with rock salt</i>	
Caprese bread (shared plate)(V)	\$19
<i>Cobb loaf, mozzarella, Basil Pesto, cherry tomato, balsamic glaze</i>	
Craypots Smoked Trio of Dips	\$22
<i>Smoked salmon, smoked fish, smoked mussels with grilled bread</i>	
Bowl Fries (V)	\$12
<i>Beer battered shoe strings, tomato or aioli sauce</i>	
Bowl Potato Wedges (V)	\$14
<i>Cheese, sour cream, sweet chilli sauce</i>	
Sicilian Seafood Soup (DFO/VO)	\$23
<i>Slightly spicy, Tomato, coconut cream base with mussels, calamari, fish</i>	
<i>or delete seafood (V)</i>	\$16
Mussel Chowder	small \$16 large \$23
<i>Made with trim milk, mussel meat, onion</i>	
Garden Salad (GFO/VO/CO)	\$13
<i>Mixed leaf greens, carrot, red onion, edame beans, house dressing</i>	
Add -Calamari (GF/CO)	All \$ 21.5
-Falafel (V)	
-Chicken	

Smoked Fish Cakes <i>Asian Slaw, dipping sauce</i>	\$22
Tamarind glazed chicken nibbles (DF) <i>Asian slaw, crispy onions</i>	\$19.9
Dumplings (DF) <i>Prawn dumplings, Asian slaw, our amazing sauce</i>	\$18.9
Hot Sandwich	
-Fish-battered or panfried, salad, chips, aioli, tomato sauce	\$24
-Chicken schnitzel, salad, shoestring chips, aioli	\$24
-Ribeye steak, caramelised onion, cheese sauce, salad, chips	\$28
Marlborough Mussels (GFO/CO) <i>-Green thai curry -Garlic white wine</i>	small \$25 lg \$38
Lasagne (V) <i>Eggplant & zucchini, smoked butternut puree, pea salsa</i>	\$27.9
Fish and chips (GFO/CO) <i>garden salad, fries, lemon aioli, tomato sauce</i> - Beer battered - Panfried	\$28
Crayfish (GFO/CO) <i>Oven baked with garlic butter -Garden salad & fries -Asian slaw & rice</i>	POA

Gf=gluten free, V=vegetarian, DF=dairy free, CO=celiac option

All sauces, marinades and dressings are made on site
Any allergies please notify staff



DINNER MENU

Garlic Bread (V)	\$9.9
<i>Ciabatta slices covered with garlic butter, sprinkled with rock salt</i>	
Caprese bread (shared plate)(V)	\$19
<i>Cobb loaf, mozzarella, Basil Pesto, cherry tomato, balsamic glaze</i>	
Craypots Smoked Trio of dips	\$22
<i>Smoked salmon, smoked fish & smoked mussels with grilled bread</i>	
Sicilian Seafood Soup (DFO/VO)	\$23
<i>Slightly spicy, Tomato, coconut cream base with mussels, calamari, fish</i>	
<i>or delete seafood (V)</i>	\$16
Craypots Mussel Chowder	small \$16 large \$23
<i>Made with trim milk, mussel meat, onion</i>	
Smoked Fish Cakes	\$22
<i>Craypots own smoked fish, thai flavours, Asian Slaw, our dipping sauce</i>	
Dumplings (DF)	\$18.9
<i>Prawn dumplings, Asian slaw, our amazing sauce</i>	
Tamarind glazed chicken nibbles (DF)	\$19.9
<i>Asian slaw, crispy onions</i>	
Garden Salad (GFO/VO/CO)	\$13
<i>Mixed leaf greens, carrot, red onion, edame beans, house dressing</i>	
Add -Calamari (GF/CO)	All \$21.50
-Falafel (V)	
-Chicken	

Lasagne (v)		\$27.9
<i>Eggplant & zucchini, smoked butternut puree, pea salsa</i>		
Marlborough Mussels (GFO/CO)	small \$25	lg \$38
<i>-Green thai curry</i>		
<i>-Garlic white wine</i>		
Fish and chips (GFO/CO)		\$32
<i>garden salad, fries, lemon aioli, tomato sauce</i>		
- Beer battered or		
- panfried		
Fish of the Day (GFO)	(subject to change)	\$34
<i>Oven baked, almond crust top, steamed veg, butter white wine sauce</i>		
Chicken Dish		\$27
<i>Crumbed Chicken Breast</i>		
<i>-salad & fries</i>		
Ribeye Steak (GFO)		\$39.9
<i>-potato parsnip mash, steamed vege, red wine jus</i>		
<i>-garden salad & fries</i>		
Smoked Salmon		\$39.9
<i>Craypots smoked salmon, creamy risotto, steam veg</i>		
Fresh Crayfish (GFO/CO)		POA
<i>Oven baked with garlic butter</i>		
<i>-Garden salad & fries</i>		
<i>-Asian slaw & rice</i>		
Bowl Fries (V)		\$12
<i>Beer battered, tomato or aioli sauce</i>		
Bowl Potato Wedges (V)		\$14
<i>Cheese, sour cream, sweet chilli sauce</i>		

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