

Zane Grey's   
The DOCK

## Breakfast from Open to 11:30am

<b>Whole Grain Toast</b> with Butter, Strawberry Jam & Marmalade (v, nf, gfa).....	9
<b>Hot Porridge</b> with Poached Fruit & Cinnamon (v, dfa, nfa).....	15
<b>Homemade Muesli</b> Selection of Nuts & Seeds with Yoghurt & Milk (v, dfa) .....	15
<b>Baked Belgium Waffle</b> with Banana, Bacon & Maple Syrup (nf) <b>OR</b> Vanilla Ice Cream & Whipped Cream (v, nf).....	19
<b>Zane's Bacon'n'Eggs</b> with Grain Toast (gfa, dfa, nf).....	19
<b>Free Range Eggs Benedict (poached)</b> on Toasted Ciabatta, Spinach, and Hollandaise Sauce (gfa, dfa, nf).....	25
Choose <b>one</b> of the following options	
Bacon	
Mushroom	
Cold Smoked Salmon.....	27

<b>Open Creamy Mushroom Pie</b> with Spinach, Truffle Oil, Aged Italian Balsamic Glaze & two Free Range Poached Eggs (v, nf).....	28
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<b>Salmon and Potato Hash</b> Cold Smoked Salmon with a Free Range Poached Egg, Capers & Rocket Pesto (gf, dfa).....	28
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<b>Add-on</b>	
Free Range Egg (1).....	4
Baby Spinach <b>or</b> Hash Brown (1) <b>or</b> Toast (2).....	5
Grilled Tomato <b>or</b> Mushrooms.....	6
Streaky Bacon (3) <b>or</b> Sausages (2).....	7
Salmon.....	8

*gfa = gluten free available, gf = gluten free\*, nfa = nut free available, nf = nut free\*, df = dairy free\*, dfa = dairy free available, v = vegetarian, veg = vegan available\**  
*\*Our meals are prepared in a shared kitchen. We do not guarantee that there has been no cross contamination of ingredients.*

Coffees		Small   Large
<b>Ristretto/ Espresso</b> .....	4.0	
<b>Short Macchiato</b> .....	4.5	
<b>Americano</b> .....	4.5	
<b>Cappuccino   Flat White   Latte</b> .....	5.5	6.0
<b>Mocha</b> .....	5.5	6.0
<b>Hot Chocolate</b> .....	5.5	6.0
<b>Long Black</b> .....	4.5	
<b>Chai or Turmeric Latte</b> .....	5.5	6.0
add Espresso Shot.....	1.0	
substitute to Soy   Almond   Oat Coconut Milk   Decaf .....	0.5	
add Syrup (Caramel, Vanilla, Hazelnut) .....	1.0	
<b>Kerikeri Organic Tea</b> .....	5.5	
English Breakfast   Earl Grey   Darjeeling Green   Manuka Mint   Berries  Lemon Ginger Manuka		
<b>Iced Coffee or Iced Chocolate...</b>	8.0	

Non-Alcoholic	
<b>Soft Drinks</b> .....	5.5
Cola   Cola No Sugar   L&P   Dry Lemonade   Ginger Ale   Tonic	
<b>Juices</b> .....	6.0
Orange   Apple   Pineapple   Cranberry   Tomato	
<b>Bundaberg Ginger Beer</b> .....	6.0
<b>Bottled Mineral Water</b> Still or Sparkling.....	10.0
<b>Smoothies</b> .....	9.0
Apple & Feijoa  Tropical   Mango   Banana   Berry	
<b>Kombucha</b> .....	9.5
<b>Good Buzz – Feijoa</b> (Organic & Fair-Trade)	
<b>Good Buzz – Raspberry</b> (Organic & Fair-Trade)	

**Please order at the Bar**

## Lunch & Dinner from 11:30am until late

**Seafood Chowder** Seafood Medley with Leek, Diced Bacon & Crispy Roasted Sourdough Bread (gfa, nf).....22

**Spicy Salt & Pepper Calamari** with Sweet Chilli Mayonnaise & Kerikeri Lemons (nf, gf, dfa).....19  
add a Side Salad..... 25

**Ika Mata** Island Style Raw Marinated Fish in Coconut Cream, Lime Juice and Chilli with Fried Bread (df, gfa).....23

**Northland Green-Lipped Mussels & Sourdough** with White Wine Velouté (nf)  
or Spicy Chilli Coconut Sauce (df).....6 for 18  
12 for 28

**Paroa Bay Oysters** with Champagne Mignonette and Kerikeri Lemons (nf, df, gf).....6 for 39  
12 for 70

**Zane Grey's Local House Salad**  
Garden Greens & Vegetables, Seeds & Sprouts with Honey Mustard Dressing (v, nfa, gf).....20

**Asian Noodle Salad** with Pickled Ginger, Crispy Shallots, Mung Beans, Peanuts, and Soy & Sesame Dressing (df, gf, nfa, veg, v).....22

**Add some protein to your Salad!**  
Tofu.....7  
Free-Range Chicken.....9  
Prawns.....9

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## Big Bites

**180g Angus Cheese Burger**  
with Bacon, Greens, Gherkin, Beetroot, Fries & Aioli (nf, dfa).....28

**Beer Battered Fish & Chips** with Tartare Sauce, Kerikeri Lemon & House Salad (dfa, nf, gfa).....34

**Free-Range Pork Ribs & Fries** with Manuka Smoked BBQ Sauce & Coleslaw (gf, nf).....34

## Snacks

**Chunky Fries** with Tomato Sauce (v, nf, df)...11

**Roasted Garlic & Herb Baguette** (nf).....13

## Beers

Zane Grey's Ale .....	390 ml	12
Monteith's Golden Lager .....	390 ml	13
Monteith's Apple Cider .....	390 ml	13
Monteith's IPA .....	390 ml	13
Monteith's Pilsner .....	390 ml	13
Monteith's Black.....	390 ml	13
Heineken .....	500 ml	15
Tiger .....	390 ml	13
Tiger .....	550 ml	16
Corona .....	Bottle	11
Heineken Zero .....	Bottle	9
Export Citrus .....	Bottle	9

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## Wine List

The Dock

	150mL	Bottle	
<u>Champagne &amp; Méthode Traditionelle</u>			
<b>House Bubbles</b> (vegan)	12	55	
<b>De Bortoli Prosecco NV NSW Australia</b> (vegan)	14	65	
<b>Villa Maria Sparkling Rosé Marlborough NZ</b>	14	65	
<b>Drappier Carte D'Or NV Champagne France</b>	-	155	
<u>Whites</u>			
<b>House Sauvignon Blanc</b>	11	18	50
<b>Lake Chalice 'The Falcon' Marlborough NZ</b>	13	21	60
<b>Rouge Vine Sauvignon Blanc Bay of Islands NZ</b>	15	22	65
<b>Jules Taylor Marlborough (vegan)</b>	20	27	75
<b>House Pinot Gris</b> (vegan)	11	18	50
<b>Lake Chalice 'The Falcon' Marlborough NZ (vegan)</b>	13	21	60
<b>Rogue Vine Pinot Gris Bay of Islands NZ</b>	15	22	65
<b>144 Islands Albarino Bay of Islands NZ</b>	18	25	72
<b>144 Islands Viognier Bay of Islands NZ</b>	18	25	72
<b>144 Islands Coco Maeve Rosé Kerikeri NZ</b>	18	25	72
<b>144 Islands Pinot "Gris" Bay of Islands NZ</b>	18	25	72
<b>Lake Chalice Riesling Marlborough NZ (vegan)</b>	13	21	60
<b>House Chardonnay</b>	11	18	50
<b>Esk Valley Chardonnay Hawke's Bay NZ</b>	13	21	60
<b>The Landing 'Boathouse' Bay of Islands (vegan)</b>	16	23	70
<b>Pask 'Gimblett Gravels' Hawke's Bay NZ</b>	-	-	70
<u>Rosé</u>			
<b>House Rosé</b>	11	18	50
<b>Leftfield Rosé Hawke's Bay NZ (vegan)</b>	13	21	60
<b>Saddleback Rosé Central Otago NZ</b>	14	22	65
<u>Reds</u>			
<b>Lake Chalice Pinot Noir Marlborough NZ</b>	13	21	60
<b>Duck Hunter Pinot Noir Marlborough NZ</b>	20	27	75
<b>House Cabernet Merlot</b>	11	18	50
<b>Lake Chalice Merlot Marlborough NZ (vegan)</b>	14	22	65
<b>House Shiraz (vegan)</b>	11	18	50
<b>Brookfields Syrah Hawke's Bay NZ (vegan)</b>	16	23	70
<b>Kaesler 'Stonehorse' Shiraz Barossa AU</b>	-	-	85

## Spirits

Add Post mix.....2  
Or Juice/Ginger Beer.....3

<b><u>Gin</u></b>		<b><u>30 ml</u></b>	
Bombay Sapphire			11
Beefeater Pink			11
Bay of Islands Black Collar			13
<b><u>Tequila</u></b>		<b><u>30 ml</u></b>	
Reposado			12
Agavero			15
<b><u>Whiskey</u></b>		<b><u>30 ml</u></b>	
Jack Daniels			11
Canadian Club			11
Gentleman Jack			12
<b><u>Whisky</u></b>		<b><u>30 ml</u></b>	
BenRiach Birnie Moss			13
Chivas Regal Extra			13
Mars IWAI			14
Glenlivet French Oak 15 yo			16
<b><u>Rum</u></b>		<b><u>30 ml</u></b>	
Coruba			11
Appleton's			12
Bay of Islands Black Collar			13
Black Collar Spiced			13
<b><u>Vodka</u></b>		<b><u>30 ml</u></b>	
Bay of Islands Black Collar			12
Grey Goose			13
<b><u>Bourbon</u></b>		<b><u>30 ml</u></b>	
Jim Beam			11
Southern Comfort			11
Woodford Reserve			12
<b><u>Irish Whiskey</u></b>		<b><u>30 ml</u></b>	
Paddy's Irish Whiskey			10
Jameson's			11