



## BRUNCH & LUNCH

10.00am - 2.30pm

### *HOT SANDWICHES*

*all served with hand cut potatoes*

Caprese Toastie <i>tomato / basil pesto / buffalo mozzarella</i>	18
Smoked Chicken & Bacon <i>toasted / house smoked chicken / whitestone brie</i>	19
Pulled Cajun Chicken <i>toasted / roast peppers / adobo aioli / rocket</i>	19
Hot Smoked Salmon <i>brioche bun / hollandaise / watercress</i>	20

### *LIGHT*

Edgewater Soup <i>ask for today's creation / artisan bread</i>	15
Crispy Korean Cauliflower <i>chopped peanuts / coriander / spring onion / sweet &amp; spicy sauce</i>	15
House Made Scotch Egg <i>piccalilli / rocket</i>	16
Cardrona Whisky Chicken Parfait <i>otago stone fruit chutney / artisan bread</i>	17
Marlborough Sounds Salmon Croquettes <i>house smoked manuka salmon / caper aioli</i>	18
Edgewater Fried Chicken <i>cajun salt / buffalo sauce / blue cheese dip / celery</i>	20

### *HEARTY*

Sushi Rice Salad <i>crispy vegetables / mixed rice / sesame soy dressing / edamame / toasted nori</i>	19
<i>add smoked chicken / smoked salmon</i>	+5 / +7
Eggs Benedict <i>shaved roast ham or house smoked manuka salmon artisan bread / poached hen eggs / spinach</i>	22
Vege Burger <i>pea / herbed chickpea patty / hummus / lettuce</i>	23
Pasta Alla Norma <i>Fried eggplants / oregano / rich tomato sauce / pangrattato</i>	24
Beef Burger <i>grass fed beef / cheese / pickles / tomato relish / lettuce</i>	24
Fried Chicken Burger <i>firecracker aioli / lettuce / pickles / cheese</i>	25
Caesar Salad <i>cos / croute / chicken / bacon / parmesan / poached egg</i>	26
Chatham Islands Blue Cod <i>beer battered or poached / tartare / lemon / chips</i>	28

### *SIDES*

Shoestring Fries / Sage & Garlic Salt / Aioli	7
Hand Cut Potatoes / Aioli	7
Homemade Crispy Polenta / Truffle / Parmesan / Aioli	9
Rocket / Parmesan / Balsamic	9
Smashed Peas / Mint / Lemon / Chilli	9

please advise of any dietary requirements or allergies