

BRUNCH MENU

Porridge (V) - Rolled oats simmered in milk, brown sugar, cinnamon, topped with mixed berries and honey \$12.90

Waterside Breakfast – eggs any style, toast, butter and roasted tomato \$9.90

French toast - bacon, grilled banana, mixed berries and maple syrup \$19.90

Creamy mushroom -Sautéed mushroom and bacon in creamy brandy sauce served with toasted ciabatta \$18.90

Eggs Benedict – Two poached eggs on toasted English muffin, tomato, wilted spinach, hollandaise sauce \$17.00
Bacon \$19.90 or **Salmon** \$23.00

Barracuda Breakfast -2 eggs, mushrooms, sausage, hash browns, bacon, beans served with tomato and toast\$24.90

Omelette (GF) – bacon, tomato, spinach, mushroom and cheese served with mixed salad \$19.90

Sides - Hash browns \$5 Sausages \$5 Bacon \$5 Baked beans \$3 Wilted Spinach \$4 avocado\$5 GF bread extra \$1

LUNCH MENU

Bread & Dips – fresh baked loaf served with selection of in-house dips \$15.90

Herbs and garlic bread (3 pcs) \$8.90

Bruschetta Napoli – Toasted ciabatta with a chunky Napoli tomato Fondue, basil pesto and parmesan \$10.90

Duck livers Pate –with toasted crostini, peach chutney, petit salad and Brie \$16.90

Fresh Clevedon coast Oysters \$ 24.00 ½ Doz \$46.00 Doz

Served natural on ice with fresh lemons (GF) **or** beer battered with homemade tartare sauce

Shrimps Ceviche – prawns, lemon, sweet chili, tomato, avocado, mesclun, onion, served with crostini \$17.90

Walnuts and apple salad- sliced fresh apple, roasted walnuts, cabbage, salad mix, blue cheese and beetroot with homemade dressing \$18.90 (V)(GF) add chicken extre\$5

Barracuda famous Seafood Chowder - pride of fresh Pacific seafood bounty served with grilled garlic bread \$17.90

NZ Green lip Mussels In lemon grass, white wine, coconut cream, green curry broth, toasted ciabatta \$18.90

Calamari Salt and pepper squid rings served with mixed salad, lemon and garlic aioli \$16.90

Chicken Melt- Grilled chicken breast with tomato, bacon, avocado and melted Mozzarella on toasted ciabatta served with salad greens and fries \$25.90

Steak and egg stack - beef rump upon ciabatta, aioli, salad, fried egg, served with fries \$25.90

Three cheese pasta (V) -with, parmesan, cheddar, blue cheese, fresh tomato and basil \$23.90

Chicken pasta – marinated chicken pieces, mushroom, sundried tomato and creamy parmesan \$27.90

Braised Lamb shank -with Whipped potatoes, carrots, tomato, and salad with mint wine jus (GF) \$31.90

Aged T- bone steak - Crispy potato wedges, salad in peppercorn wine sauce (GF) \$38.90

Sides: Fries W tomato sauce and aioli\$9, **kumara chips** W aioli \$11.90, **Wedges** W sour cream \$10.90