



Brunch Menu - available until 12 noon

Castaway's Big Breakfast (GFO)	\$22.0
Bacon, sausages, tomatoes, potatoes & poached eggs on ciabatta w mushrooms & chive hollandaise sauce	
Mexican Style Corn Cakes (VO)	\$20.0
Corn & onion fritters served w smoked bacon, chorizo, tomato salsa, guacamole & sour cream	
Irish Eggs Benedict (GFO) (VO)	\$20.0
Smoked salmon or bacon potato cake w poached eggs, chive hollandaise & balsamic tomatoes	
French Toast (VO)	\$18.0
Thick sliced brioche soaked in a vanilla citrus egg mix, served with crispy bacon, berry compote, whipped vanilla butter, maple syrup and sweetened cream	

Breads – available from 11:30

Bread & Dip Selection (V) (GFO)	\$13.5
Artisan baked cobb with fresh dips, scented oil & dukkah	
Garlic Parmesan Bread (V) (GFO)	\$12.5
Toasted ciabatta with whipped garlic herb butter & Grana Padano parmesan	
Bruschetta (V) (GFO)	\$14.0
Served with olive & basil pesto, salsa and parmesan	

Starters – available from 11:30

Sticky Venison Ribs (GF)	\$16.0
Slow cooked venison ribs, smoky BBQ sauce & apple, fennel and watercress salad	
Tuna Nicoise (GF)	\$17.5
Seared tuna w beans, olives, vine tomato, shallots, potato, quail eggs & red pepper coulis	
Pork Roulade	\$16.5
Pork pistachio & asparagus roulade w pickled baby vegetables & young mustard watercress salad	
Duck Liver Paté	\$17.5
Served with pumpernickel crumb, Morello cherry, baby pearl onion, beetroot crisps & balsamic reduction	
Summer roll (V) (GF)	\$16.5
Crisp julienne vegetables, rice paper, Thai basil, pickled ginger w yoghurt & nuoc cham	
Clevedon Oysters (GF)	\$18.0
½ dozen Clevedon coast oysters w Mignonette sauce	

GF = Gluten Free

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*We always try to meet dietary requirements of our guests, however we are unable to guarantee it 100% as our facilities also process products containing allergens. Please advise our waiting staff of any allergies.



Castaways Resort - Stonegrill Dishes

Stonegrill presents your meal on a pre-heated stone. You turn the meat or fish over and then slice off bite size pieces, cooking them your own way and at your own pace. If cooking your own meat is not something you enjoy – please select one of our completed dishes from our main menus.

Grilling your choice from the land or sea on these special, heat-retaining, volcanic stones sears in the juices and nutrients, for tastier and healthier dining in a very natural way.

Stonegrill Mains – available from 11:30

Karioitahi Seafood Grill (GF)	\$26.0
Fresh market fish, prawns, mussels and scallop w red pepper aioli	
Piggy Back Fillet (GF)	\$34.0
200g aged Angus fillet wrapped in streaky bacon Served w black truffle aioli	
Black Sands Surf & Turf (GF)	\$28.5
200g aged Angus sirloin with mussels, cockles & tiger prawn Served w garlic cream sauce	
Pacific Yellow Fin Tuna (GF)	\$27.5
200g tuna loin served with pineapple and mango salsa	

Sides Selection (GF) \$5.50 each
<i>Asian slaw</i>
<i>Creamy Mash Potato</i>
<i>Roasted Portobello Mushrooms</i>
<i>Truffle Steak Fries</i>
<i>Sweet Corn Cobs</i>
<i>Seasonal Green Vegetables</i>

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Mains – available from 11:30

Fish of The Day (GF) \$35.0

Pan fried, line-caught fish served w mussels, prawns & squid on potato puree, rocket salsa verde, aioli & fennel herb salad

Duck Breast (GF) \$36.0

Served with honey-glazed baby carrots, celeriac puree, baby corn, asparagus tips wrapped in pancetta and orange reduction

Beef Steak (GF)

Your choice of beef from the following, served w parsnip puree, cauliflower, baby carrot, kale crisps, confit fondant potatoes & red wine jus

*allow 30 minutes cooking time for medium onwards

200g Eye Fillet \$40.0

200g Aged Sirloin \$35.0

Potato Gnocchi (V) \$28.0

Potato gnocchi w lemon mascarpone, kale, baby vegetables, parmesan crisp & herb butter

Twice Cooked Pork Belly (GF) \$36.0

New Zealand free-range pork belly, twice cooked w crispy skin, carrot ginger puree, scallop, fried enoki mushroom, bok choy, daikon noodle & honey tamarind sauce

Dessert – available from 11:30

Banoffee Cheese Cake (V) \$15.0

Served with banana jam, salted caramel sauce & cinnamon cream

Chocolate Delight (V) \$14.5

Dark chocolate mousse w summer berries, chocolate dirt, chocolate sauce & hibiscus dust

Coconut Roll (V) (GF) \$15.0

Frozen coconut curd, meringue, toasted coconut w roasted pineapple

Orange Saffron Brulee (V) \$14.5

Served with pistachio biscotti and mango ice cream

Ice Cream Trio (V) \$14.0

Served with berry coulis, chocolate dirt & chocolate sauce

Kapiti Cheese Selection for Two (V) \$28.0

Choose two of either Kikorangi Blue, Aorangi Brie, Tuteremoana Cheddar or Port Wine Cheddar, w crackers, oat biscuits, quince paste, fruits & nuts

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