



## BREAKFAST

AVAILABLE UNTIL 3PM

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| <b>FIRST MATES EGGS ON TOAST</b> V, GFO 10   | <b>THE SENDER</b> GFO 25  |
| Two eggs any way served on crispy sourdough  | Two eggs any way on crispy sourdough w/ streaky bacon, creamy mushrooms, spinach, Spanish style baked beans, hash browns and sausage                          |
| <b>THE HEALTHY KICK</b> V, VGO, GFO 18   | <b>CHAFFLES</b> VO 18   |
| Balsamic tomatoes and mushrooms, confit garlic marinated feta and poached eggs on crispy sourdough topped with fresh basil | Maple bacon jam and Lake Hayes Chicken topped with maple syrup served on homemade waffles   |
| <b>LOCAL EGGS BENE</b> VO, GF 19   | <b>THE B.E.B</b> GFO 14   |
| Our house hash cakes, wilted spinach, two poached eggs w/ hollandaise and a choice of bacon or mushroom                    | Streaky bacon, fried egg, house made tomato relish and BBQ sauce slapped into a jalapeno and cheese bagel<br>Make it Deluxe! – add hash browns and haloumi +5 |

## EXTRAS

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| Bacon, 2 hash browns, house hash cake, sausage, haloumi, mushrooms, spinach, kale, beans | <b>4 EACH</b> |
| Extra egg  | <b>2 EACH</b> |

## BAR SNACKS

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| <b>FISH TACOS</b> 15   | <b>NACHO LIBRE</b> GF, VO 18  |
| 2 soft tortillas w/ tempura battered hoki, shredded lettuce, pickled red onions and sriracha aioli | Pulled smoked brisket, Spanish style beans, housemade tomato relish, corn chips, melted 2 cheese mix and sour cream |
| <b>LAKE HAYES CHICKEN (LHC)</b> GFO 15   | <b>EDAMAME BEANS</b> VG, GF 9   |
| Crumbed in 7 secret herbs and spices   | Seasoned and sautéed in olive oil   |
| <b>SALT AND PEPPER SQUID</b> GFO 15  | <b>FRIES</b> GFO Small 5.50   Large 8.50  |
| w/ wasabi mayo   | Beer battered or shoestring w/ aioli  |
| <b>PIRATE POPPERS</b> V 15   | <b>HOUSE SALAD</b> VG, GF 12  |
| Spicy and creamy jalapeno poppers w/ tangy lemon aioli   | Mixed greens, soy pickled carrots, slaw, beetroot hummus and harissa  |

## SHARING PLATTERS

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| <b>ANTI-PLATTER FOR 2</b> GFO 39.5  | <b>PIRATE PLATTER FOR 2</b> 39.5  |
| Selection of meats, marinated veg, smoked cheddar, brie, marinated feta, dips and dough balls | Fish tacos, nutty slaw, honey soy marinated chicken nibbles, pirate poppers, ribs and beer battered fries |

## BURGERS

17.50

ALL BURGERS CAN BE MADE INTO A BOWL

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| <b>THE BULLY</b> GFO   |
| 180g beef patty, streaky bacon, jalapeno relish, smokey cheddar cheese, lettuce, tomato and aioli on a brioche bun<br>Up for a challenge? Add an extra patty for \$5 |
| <b>SOUTHERN BOSS HOG</b> GFO   |
| Twice cooked pork belly, nutty Asian coleslaw, sticky chilli sauce, aioli and cinnamon tempura battered apples on a brioche bun                                      |
| <b>KARATE CHICKEN</b> GFO  |
| Soy and ginger Japanese style fried chicken, soy pickled carrots, lettuce and Japanese mayo on a brioche bun   |

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| <b>SLACKLINER</b> V, VGO, GFO  |
| Pumpkin and chickpea patty, haloumi, lettuce, tomato, harissa and beetroot hummus on a brioche bun<br>(contains nuts, can be made vegan) |
| <b>THE BIG FISH</b> GFO  |
| Battered hoki loin, lettuce tomato, pickled onions, sweet corn chutney and a tangy lemon aioli on a brioche bun                          |

## PIZZA

ALL PIZZAS CAN BE MADE GLUTEN FREE, 3 SURCHARGE

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| <b>TASTY – SMALL 7 INCH 10   LARGE 12 INCH 20</b>   | <b>GOURMET – SMALL 7 INCH 15   LARGE 12 INCH 30</b>   |
| <b>PEPPERONI</b>                                    | <b>DON'T HURT MY FRIENDS</b> V, VGO   |
| Classic pepperoni w/ The Hayes 3 cheese pizza blend | Spinach, feta, red onion, roasted kumara and sliced roasted almonds topped with a balsamic reduction<br>(can be made vegan)   |
| <b>MARGARITA</b> V                                  | <b>I'M ALL IN</b>   |
| 3 cheese w/ our special tomato sauce                | Classic pepperoni, chorizo, ham, red capsicum, red onion, mushrooms and kalamata olives                                       |
| <b>SPINACH AND FETA</b> V                           | <b>THE CHICKEN PARTY</b>  |
| 3 cheese w/ caramelised onion                       | Steamed chicken breast, streaky bacon, caramelised onion topped with roquette and aioli                                       |
| <b>HAM AND PINEAPPLE (HAWAIIAN)</b>                 | <b>5 CHEESES TO HEAVEN</b> V  |
| <b>HAM AND CHEESE</b>                               | Mozzarella, cheddar, parmesan, blue, and jalapeno cream cheese all on one pizza that delivers that ultimate cheesy experience |
| No pineapple  |   |

## MAINS

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| <b>SALAD OF THE DAY</b> 17  | <b>ROCKIES GNOCCHI</b> V, VGO, GF 25   |
| Check out our specials board for the chefs' latest creations<br>Add grilled chicken tenderloin 24<br>Add grilled salmon 25.5    | House made Gnocchi sautéed with sundried tomato and spinach served with a slow smoked pumpkin sauce topped w/ smashed parmesan chips   |
| <b>A MOUNTAIN OF RIBS</b> GFO HALF 26.5   FULL 36   | <b>LONG JOHN SIRLOIN</b> GF 34   |
| Slow cooked baby back pork ribs basted in Bully Hayes BBQ sauce w/ nutty slaw, fries and aioli                                  | 300g Sirloin, served on creamy mash potato, seasonal veg, prosciutto with your choice of mushroom jus, pepper gravy or béarnaise   |
| <b>CAPTAINS CHOWDER</b> GFO 22  | <b>SHOOT TO GRILL</b> GFO 39   |
| A selection of fresh and smoked fish, shellfish and seafood cooked in a hearty & creamy vegetable sauce served w/ toasted bread | Slow smoked brisket, grilled lamb rump, honey soy marinated chicken nibbles and twice cooked pressed pork belly in a tamarind sauce with gravy and a choice of our famous fries and slaw or creamy mash potato and seasonal greens |
| <b>TRUE BLUE COD</b> GFO 28   |  |
| Tempura battered blue cod, chips, nutty slaw, dill and caper aioli w/ a burnt lemon   |  |

15% Surcharge applied on public holidays

V – Vegetarian | VO – Vegetarian Option | VG – Vegan | VGO – Vegan Option | GF – Gluten Free | GFO – Gluten Free Option