



**Lunch menu 11:30AM – 3PM**

**Smoked Mussel Chowder**

A selection of Fresh and Smoked Fish, Smoked Marlborough Mussels, Seafood and Vegetables, served with Toasted Bread.

**\$25**

**Sirloin Open Steak Sandwich**

Caramelised Onion, Gorgonzola, Tomato, Red Onion, Mesclun Salad and Aioli, served with Fries

**\$26**

**Chicken Caesar Burger**

Chargrilled Chicken, Caesar Dressing, Prosciutto, Soft Boiled Egg, Lettuce and Crispy Crusted Anchovies, served with Fries.

**\$26**

**Calamari and Salmon Salad**

Chargrilled Calamari, Salmon Ceviche, Tomato, Capers, Red Onion, Mesclun Salad and a Thai Lemon Dressing.

**\$25**

**Lochmara Burger**

Homemade Beef pattie, Prosciutto, Cheese, Egg, Tomato, Beetroot, Red Onion, Mesclun Salad and Aioli, served with Fries

**\$25**

**Vegetable Enchilada (V)**

Selected Seasonal Vegetables in a mild Mexican Bean Sauce, Wrapped in a Flour Tortilla with Cheese, served with Sour Cream and Salad

**\$24**

**Fish and Chips**

Fish of the Day in Beer batter, served with Salad, House Tartare and Fries

**\$26**

**Roast Venison Salad**

Served with Watercress, Rocket, Balsamic Roast Beetroot, Walnuts, Goats Cheese, Berries and a Plum Sauce.

**\$26.50**

## **Quinoa Salad (V)**

Seasonal Roasted Vegetables, Almonds, Apricots, Dates, Tomatos, Fresh Herbs, Feta Cheese and Tzatziki Dressing.

**\$24**

**PLEASE ORDER AT THE COUNTER AND COLLECT YOUR OWN CUTLERY  
AND WATER FROM THE TABLE**

*GLUTEN FREE AVAILABLE*

*WE APPRECIATE KNOWING IF YOU HAVE ANY OTHER DIETARY REQUIREMENTS*

## **PLATTERS 12PM - 3PM**

### **Seafood Selection**

Pacific Oysters Natural, Marinated Marlborough Mussels, Smoked Salmon, Smoked Fish Pate, with a selection of Breads.

**\$39**

### **Vegetarian**

A selection of House Made Dips, Olives, Sundried Tomato, Nuts, with a selection of breads.

**\$36**

### **Lochmara Tasting Plate**

Marinated Marlborough Mussels, Smoked Salmon, Brie, A selection of House Made Dips, Sundried Tomato, with a selection of Breads.

**\$55**

## **SNACK MENU 11AM- 6PM**

Marinated Kalamata Olives **\$7**

Fries w Aioli **\$9**

Garden Salad **\$9**

Salt & Pepper Squid w Home Made Tartare **\$12**

Vegetarian Nachos, Guacamole, Sour Cream **\$16**

Antipasto Platter **\$19**