



MENU

LITTLE BITES

COROMANDEL OYSTERS

natural	
1/2 dozen	15
dozen	28

SALT AND PEPPER SQUID

caramel chilli sauce (gf)	12
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SLIDERS (3)

slow cooked beef, pickled veg, slaw, wasabi mayo	17
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crispy chicken, pickled veg, slaw, aioli	17
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satay tofu, pickled veg, slaw, satay sauce (vg)	17
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CRISPY CAULIFLOWER

vegan chipotle mayo (gf, vg)	14
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CRISPY FRIED CHICKEN

aioli	14
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BIG BITES

SEAFOOD CHOWDER

garlic bread	18
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COROMANDEL MUSSELS

ginger, lemongrass, coriander, garlic bread (gfo)	20
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TACOS (3)

coconut crusted fish	22
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pulled jackfruit (gfo, vg)	20
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crispy chicken	22
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pulled beef (gfo)	22
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all served with slaw, coriander, pico de gallo, avocado, salsa, pickled onions

PIPERS BOWLS

sesame chicken (gf)	20
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miso eggplant and tofu (gf, vg)	20
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all served with rice, cabbage, carrot, edamame, avocado, coriander, pickled ginger, fried shallots, roasted sesame dressing, wasabi mayo

FISH AND CHIPS

salad, tartare sauce	24
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Menu available noon until late. Check our breakfast menu before noon.
We use an assortment of allergens in our kitchen so please let our staff know if you have any allergies or dietary requirements.

We will do our best to make adjustments, just ask us.

Please note credit card transactions will incur a 3% surcharge.

gf = gluten free | gfo = gluten free option | v = vegetarian | vg = vegan