



Eat

Jan 2022

Please **order at the bar** and we will **bring your food to you**.

To do this we need to know where you are sitting, if you move please let us know!

All Day Food (11-9)

Please ask at the bar for our separate **gluten free** menu.

- ≈ **Garlic Bread** (DF V) \$6
- ≈ **Bowl of Sossys** (DF) (sausages) with tomato sauce \$7.50
- ≈ **Slice of thick bread Pizza - Ham or Vege** (V) \$6.50
- ≈ **Cheesy Corn Chips** (V) (corn chips with melted cheese) \$5
- ≈ **Quiche** (V) \$8.50 **add Salad** \$17
- ≈ **Pies** - see blackboard for options (DF V option) \$9 **add Salad** \$17.50
- ≈ **Open Sandwich - Fish Fillet** (DF) \$18.50 or **Bacon** (DF) \$17.50 or **Falafel** (DF V) \$16
-add a free range egg for \$2.50
- ≈ **Fish Fillet with Salad** (DF) \$18.50
- ≈ **Salad Bowl** (DF V) - **Small** \$8.50 - **Large** \$13
- ≈ **Mussel Chowder** (tomato based) with Garlic Bread \$16.50
- ≈ **Fresh Steamed Mussels** with Garlic Bread (DF) \$20 **1/2 serve** \$13
- ≈ **Nachos** with beans, cheese, sour cream & salsa (V) **Small** \$14.50 **Large** \$19

Evening Meals (5-9)

- ≈ **Rib Eye Steak** with mushroom sauce, salad and potato (DF option) \$33
- ≈ **Pan Fried Fish** (fish of the day) with salad and potato (DF option) \$32
- ≈ **Spicy Wild Goat Ragu** with garlic bread (DF) \$24 with Salad \$32
- ≈ **Vege Lasagne** with salad and a slice of garlic bread (V) \$26

Sweets

- ≈ **Pavlova** \$11
- ≈ **Hot Fruit Dessert** (DF option) (see the blackboard) \$11
- ≈ **Chocolate Sundae - 3 Scoop** \$11 or **2 Scoop** \$8 or **1 Scoop** \$4.50
- ≈ **Raspberry Sorbet w Fruit** (DF) **3 Scoop** \$15.50 **2 Scoop** \$11 **1 Scoop** \$6
- ≈ **Cakes and Slices** at the bar from \$4.50
- ≈ **Choco Loco** (local handmade chocolates) various flavours \$3.80

(DF) = Dairy Free (V) = Vegetarian

Some of our dishes can be made dairy free or vegan to order please ask at the bar. Our salads have our homemade dressing that contains honey, please ask if you would like no dressing (vegan). Separate Gluten Free menu also available.

When we are really busy—please enjoy your wait!

See over for drinks



Drink

Jan 2022

Hot Drinks

Coffee is made using The Wholemeal Trading Company East Timor beans

Short Black/Long Black \$4 Flat White/Latte/Cappuccino \$4.50

Special Coffee (your favourite coffee with your choice of liqueur) \$13.50

Extra shot of coffee/chocolate/vegan milk/big cup add \$1 Decaf Available

Hot Chocolate \$4.50

Tea black/earl grey/selection of herbals Pot for One \$5 Pot for Two \$6.50

Non Alcoholic

Mussel Inn Ginger beer, Lemonade or Pink Panther \$4.50

Mussel Inn Kombucha \$5.50

Juice - Orange or Apple \$3.50/\$6 Tomato \$6 Apple and Boysenberry \$6

Cola/Diet Cola — \$6

House Wines

By the Glass—Spinyback Sav Blanc \$9.50 Neudorf Pinot Gris \$10.50

Blackenbrook Pinot Rose (seasonal) \$10.50

Seifried Syrah \$9.50 Blackenbrook Pinot Noir \$10.50

Please see blackboard for full selection by bottle

Beers and Ciders

All made right here at The Mussel Inn

Tap Beers

Handle (460ml) from \$9.50 Glass (330ml) from \$7.50

Tasting Paddle (5 x 200ml tap beers or ciders) \$25

More of our beers and ciders are available in bottles. Please see the separate beer menu for what is available now. No takeaways, sorry—we don't have a license for it!

Spirits

Double Nip (30ml standard serve) \$10 with or without mixer

Single Malts and Local Golden Bay Spirits (ask staff) \$14.50

Bar Snacks

Available at the bar for when you need to eat NOW!

Proper Crisps \$4/\$7.50

Pic's Peanuts Salted or Home Made Chilli \$5

Kalamata Olives \$5 Pickled Egg (free range) \$3

See over for food