WELCOME TO OUR CAFE

All food is prepared in a shared kitchen with allergens present.
While we follow best practices to minimize cross-contamination, we cannot guarantee complete avoidance. Please inform our staff of any allergies or dietary requirements when ordering.

GFF | Gluten-Free Friendly DFF | Dairy-Free Friendly
VF | Vegetarian Friendly (V)F | Vegan Friendly
GFFA | Gluten-Free Friendly Available DFFA | Dairy-Free Friendly Available
VFA | Vegetarian Friendly Available (V)FA | Vegan Friendly Available

BREAKFAST

Ōpuke Breakfast 27 DFFA, GFFA + 1.5
Free range eggs your way on buttered & toasted ciabatta bread with two hashbrowns, manuka smoked bacon, sausages, grilled mushrooms and tomato

Eggs on Toast 15 VF, DFFA, GFFA + 1.5
Free range eggs your way on buttered and toasted ciabatta bread

Eggs Benedict GFF, VFA
Free range poached eggs on a potato rosti with hollandaise sauce and your choice of:

- bacon 25
- spinach 25
- salmon 27

Avocado Brioche 15 GFFA, VF
Served with avocado, cherry tomatoes, feta, lemon
Add bacon 5

Brioche French Toast 21 VF
Served with fresh berries, vanilla mascarpone, maple syrup
Add bacon 5

Homemade Granola Bowl 18 DFFA, VF, (V)FA
A gourmet mix of oats, pumpkin and sunflower seeds, almonds, cashews and walnuts, dried fruits & spices blended and baked in house, accompanied with Greek yoghurt and berry compote.
With coconut yoghurt +3

SIDES

Bacon	5
Salmon	6
Sausages	4.5
Spinach	4.5
Tomatoes	3.5
Hashbrown (2)	4.5
Mushrooms	4.5
Eggs	4.5
Ciabatta	3
Gluten Free Bread	3

AVAILABLE UNTIL 2PM

SHARE PLATES

Bread and Dips 12 GFFA, DFFA, (V)FA
Toasted ciabatta bread, garlic butter, olive oil, balsamic, salsa verde

Golden Makikihi Fries 12.5 GFFA, DFF, VFA, (V)FA
Dusted with Ōpuke salt and paired with roasted garlic aioli or tomato sauce

Cauliflower Bites 18 DFF, VF, (V) F
Lightly battered florets coated with in-house sweet sticky sesame soy sauce

Crispy Buttermilk Fried Chicken 22 GFFA
Chicken thigh marinated in buttermilk and spices, topped with jalapeño aioli

Salt & Pepper Calamari 19.5 GFFA, DFF
Lemon pepper dusted calamari, served with green salad and tartare sauce

Smoked Salmon Bruschetta 21 GFFA, DFF
Toasted ciabatta bread, smoked salmon, fennel, feta, roasted garlic, lemon and capers

Avocado Bruschetta 18 GFFA, DFFA, (V)FA
Toasted ciabatta bread, avocado, cherry tomato, feta, lemon and salsa verde

LARGE PLATES

PIZZAS

Margherita 24 VF, GFFA, DFFA, (V)FA
Buffalo mozzarella, cherry tomatoes and fresh basil

Meatlovers 28 GFFA, DFFA
Chorizo, salami, pepperoni, bacon, red onion, and BBQ sauce

Cranberry, Chicken & Brie 28 GFFA, DFFA
Smoked chicken, spinach and brie, with cranberry sauce

Prosciutto & Mushroom 29 GFFA, DFFA
Prosciutto, roasted portobello mushrooms, fresh rocket and truffle oil

Gluten free base +3

LARGE PLATES

BBQ Chicken Loaded Wedges 25 DFFA
Crispy potato wedges topped with grilled chicken, cheese, BBQ sauce, sour cream and salsa

Buttermilk Chicken Burger 28.5 GFFA
Crispy buttermilk fried chicken with bacon jam, fresh slaw, swiss cheese and roasted aioli in a brioche bun. Served with fries.

Summer Garden Salad 22 GFF, DFF, (V)FA
Mixed leaves, cherry tomatoes, red onion, carrot, red cabbage, honey balsamic dressing
Add fried chicken +6

Steak Sandwich 28 GFFA, DFFA
Tamar beef sirloin with brie, bacon jam and aioli on toasted ciabatta. Served with fries.

Fish & Chips 29 GFFA, DFFA
Your choice of pan-fried or beer battered wild caught NZ Snapper fillet served with fries, fresh slaw, tartare sauce and grilled lemon

Ōpuke Beef Burger 28.5 GFFA, DFFA
Homemade beef patty with onion rings, mixed salad greens, tomato, swiss cheese and chipotle sauce in a brioche bun. Served with fries.

Tacos 22 GFFA, DFFA, (V)FA
Soft flour tortilla, guacamole, pico de gallo, feta, chipotle aioli
Choice of fried chicken or battered cauliflower

Add side salad +4.5

KIDS MENU

Cheese Burger 15 GFFA

Beef pattie, swiss cheese, lettuce,
tomato and fries

Fish ‘n’ Chips 15

Tempura battered market fish
and fries

Chicken Nuggets 15 GFF

Served with fries

Kids Platter 15 GFFA, DFFA, VFA

Sliced ham, edam cheese, carrot sticks,
strawberries, apple slices, crackers

COFFEE

	REG	LRG
Short Black	4.5	
Long Black	4.5	
Americano	4.5	
Macchiato	5	
Latte		6
Flat White	5.5	6
Cappuccino	5.5	6
Mochaccino		6

SPECIALTY

Affogato	7
Hot Chocolate	5.5
Indulgent Hot Chocolate	8.5
Chai Latte	6
Dirty Chai	7.5
Matcha Latte	6.5
Kids Hot Chocolate	4.5
Fluffy	2.5

EXTRAS

Syrups Vanilla | Caramel	1
Decaf	1
Extra shot | Double shot	1.5
Cream	.5
Takeaway cup	.7
Alternative Milk Oat | Soy | Almond | Coconut	1

TEA

Noble & Sunday

Tea for 1 | Tea for 2	5.5 | 8
English Breakfast	
Earl Grey	
Jade Sencha (Green)	
Chai of Ghana	
Chamomile Blossom	
Peppermint Breeze	
Strawberry Plum	
Lemon Grey	

ICED

Served over ice

Americano	5.5
Latte	7
Matcha	7.5
Chai	7.5
Dirty Chai	8

Served with whipped cream & ice cream

Coffee	8.5
Chocolate	8.5
Mocha	8.5

REFRESHERS

Wild Berry Kombucha *Remedy*	5
House made Lemon, Lime & Bitters	6.5
Ginger Beer *Schweppes*	5.5
Peach Iced Tea *Fuze*	5
Still/Sparkling/Flavoured Water *Pump*	5
Vitamin Water Antioxidant/Revive *Glaceau*	5
Coca Cola *Classic, Zero*	5.25
Sprite *Classic, Zero*	5.25
L & P	5.25
Lemon, Lime & Orange Sparkling Water *Deep Spring*	5.5
Orange & Mango Sparkling Water *Deep Spring*	5.5
Orange/Berry Fanta Slushy	5.5
Powerade - Black Current/Mountain Blast	6

JUICES 4.5

Keri's

Apple

Orange

Blackcurrant

SMOOTHIES 11

Sandbank Smoothies

The Green Room

Matcha, banana, spinach, avocado, spirulina, chia seeds

The Acai One

Organic Amazonia acai, coconut yoghurt, banana, blueberry

The Tropical Turmeric

Turmeric, mango, pineapple, coconut yoghurt

The Blue Magic

Blue spirulina, blueberry, pineapple, banana, coconut yoghurt

BUBBLES

Sparkling Riesling 15
Melton Estate Summer Love, 2024
Floral notes of honey suckle, lychee and summer fruits

Reserve Cuvee 15.5
Te Hana, NV
Apple and citrus notes balanced with a crisp acidity

Méthode Traditionelle 17.5
Peregrine, NV
Floral and citrus notes balanced by a creamy palate with a lovely dry finish

RED WINE

Pinot Noir 16
Saddleback, 2023
Dark plum, blueberry and a hint of spice combine with succulent fruit intensity and leave a long velvety finish

Syrah 15.5
Paritua Stone Paddock, 2024
Ripe blackberry and violet aromas with notes of savoury cured meat, exotic spice and clove

WHITE WINE

Sauvignon Blanc 14
Spy Valley, 2024
Juicy passionfruit and grapefruit aromas with minerality and vibrant acidity for a long finish

Riesling 14
Main Divide, 2024
Orange blossom, jasmine and white peach aromas with a long citrus laden finish

Pinot Gris 14
Main Divide, 2024
Floral and spiced pear aromas, nectarine, red apple and rock melon

Chardonnay 15.5
Paritua Stone Paddock, 2024
Ripe peach and stone fruit aromas with hints of nougat and grapefruit

ROSE

Rosé 14.5
Saddleback, 2024
Pear, apple, honeysuckle and subtle spice flavours with a dry finish

Thank you for your understanding of our 2 alcoholic beverage limit per guest.
This applies during each 2 hour session while in the pools.

BEER

Corona	11.5
Speight's Summit Ultra	11
Emerson's Pilsner	12.5
Cassels & Sons Brewing Co. APA	13.5
Mac's Apparition Hazy IPA	13.5
Moa Motueka Hazy IPA	13
Cassels & Sons Brewing Co. Milk Stout	13

CIDER & REFRESHERS

Macs Cloudy Apple Cider	12.5
Moa Classic Apple Cider	12.5
Moa Rhubarb & Apple Cider	13
Zeffer Passionfruit Cider	13.5
Zeffer Crisp Apple Cider	13.5
Zeffer Hazy Alcoholic Boysenberry Lemonade	13.5
Zeffer Hazy Alcoholic Ginger Beer	13.5

LOW & ZERO %

Speight's Summit Zero	9
Macs Free Ride Pale Ale 0%	9.5
Zeffer Apple Cider 0%	10
Steinlager Light 2.5%	10
Macs Mid Vicious Pale Ale 2.5%	10.5

Thank you for your understanding of our 2 alcoholic beverage limit per guest.
This applies during each 2 hour session while in the pools.