

FLAGSHIP BRUNCH

BREAKFAST & LUNCH MENU

Available from 11:00 am until 4:00 pm

FLAGSHIP WAFFLES / 15

2 waffles served w/ grilled banana, bacon, vanilla bean mascarpone & maple syrup

EGGS BENEDICT / 15

Soft poached eggs, wilted spinach & house made hollandaise on toasted artisan bread

OMELET / 15

3 egg omelet w/ cheese & your choice of 2 additional standard toppings - tomato, onion, spinach - served w/ seasonal greens dressed in balsamic vinaigrette

SEARED MUSHROOMS / 15

Mushrooms in a creamy balsamic & cream reduction served w/ a poached egg on toasted artisan breads

BREAKFAST BURGER / 15

Brioche Bun, sliced bacon, hash brown, slow cooked tomato, scrambled egg w/ caramelised onion

TACOS / 15

Chicken or fish served in soft shell tacos w/ shredded cous lettuce, cheese, shredded veg & house made aioli sauce

PANCAKES / 15

3 stack buttermilk hot cakes w/ whipped cream, rhubarb & berry compote

CAPTAIN'S BREAKFAST / 22

2 eggs your way, seared mushroom, bacon, continental sausage, roasted vine tomato, potato rosti, toasted artisan bread & Flagship beetroot relish

TERIYAKI BEEF SANDWICH / 20

Marinated beef in a Flagship teriyaki sauce w/ mushroom sauce, seasonal salad mix, tomato & smokey cheese

SEAFOOD CHOWDER / 15

Medley of fresh market seafood bound in Flagships' very own creamy style broth served w/ house made garlic bread

FLAGSHIP BBQ RIBS / 15

Marinated in a Flagship rib sauce served w/ petite salad & fries

STEAK, EGGS & CHIPS / 22

Steak cooked to your perfection, 2 fried eggs & chunky cut fries

FISH & CHIPS / 20

Fresh market fish battered or pan-fried served w/ chunky cut fries & house made tartare

FISHERMANS CATCH / 25

Pan-fried or battered, fish, oysters, steamed mussel, prawn twisters & petite salad served w/ house made aioli & tomato sauce

GREEN-LIPPED MUSSELS / 14 +

*Steamed in a garlic & white wine creamy sauce
½ kilo \$14, 1 kilo \$26*

EXTRAS

Egg \$1.5, Bacon \$3, Salmon \$6, Side salad \$4.5, Tomato, mushrooms \$2.5 each, Mushroom sauce, pepper sauce \$2.5 each, Sweet chilli, hollandaise, aioli \$2 each

Please let your friendly wait person know if you have any dietary requirements. V, V/G, & G/F options available upon request.

[MENU SUBJECT TO CHANGE DUE TO AVAILABILITY]

FLAGSHIP

LUNCH

MENU

SALADS

THAI BEEF / 22

Thai-inspired marinated beef strips served on a bed of seasonal salad, cherry tomatoes, julienne vegetables w/ crispy noodles & a rock sugar, chilli dressing

CLASSIC CAESER / 21

Cos lettuce, crispy bacon, garlic/herb croutons & shaved parmesan all lightly tossed in a house made anchovy dressing finished w/ a soft poached egg. Add chicken, \$4

WARM GREEK LAMB SALAD / 23

Garden greens, cucumber, tomatoes, smoked capsicum, olives, feta cheese & Greek yogurt dressing

ALL DAY SNACKS

GARLIC BREAD / 7

HOUSE FRIES / 7

Served w/ tomato sauce & aioli

LOADED WEDGES / 14

Seasoned wedges w/ crispy bacon, melted cheese & sour cream

CURLY FRIES / 9

Traditional curly fries w/ tomato sauce & aioli

PRAWN TWISTERS / 14

Served w/ fries, sweet chilli & aioli dipping sauce

FISH BITES & FRIES / 12

Tempura fish bites served w/ fries, aioli & lemon

CHICKEN NIBBLES / 12

Cajun chicken nibbles w/ fries & sweet chilli sauce

DEEP FRIED BASKET / 9

Thai dumplings, samosas, mini spring rolls & sweet chilli dipping sauce

SHARED PLATTERS

ANTIPASTO / 35

Selection of artisan breads, cornice cucumbers, cold meats, marinated olives, homemade dips, continental crackers & NZ cheeses

FRESH FROM THE SEA / 65 +

Creamy garlic & white wine infused steamed mussels, pan-seared market fish, scallops, fresh oysters, salt & pepper squid, garlic tiger prawns & toasted artisan bread served w/ dipping sauces: \$65. To add a crayfish tail: \$90

BURGERS

BBQ PORK / 20

W/ cheddar cheese, apple sauce & spicy BBQ sauce

FISH BURGER / 21

Battered or pan-fried, w/ homemade tartare sauce

CHICKEN, BACON & BRIE / 22

Char grilled chicken breast, streaky bacon, creamy brie, mango relish

CLASSIC BEEF & CHEESE / 20

NZ grain fed beef patty, cheddar cheese & homemade beetroot relish

All burgers are served on a lightly toasted artisan bun w/ seasonal salad, chunky cut fries, tomato sauce & aioli

PIZZAS

THE MARINA / 24

A medley of seafood & mozzarella

THE MEATY LIVE-A-BOARD / 25

Salami, BBQ pork, Thai beef, mozzarella topped w/ a BBQ swirl

THE CHICKENATOR / 24

Marinated chicken, creamy brie, mozzarella, baby spinach topped w/ a cranberry swirl

THE CLASSIC MARGHERITA / 21.5

Tomato based sauce w/ buffalo mozzarella, fresh basil & cherry tomatoes

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ALL DAY SNACKS

FISH BITES & FRIES / 12

TEMPURA FISH BITES SERVED W/ FRIES,
HOUSE MADE AIOLI & LEMON

LOADED WEDGES / 14

SEASONED WEDGES W/ CRISPY BACON,
MELTED CHEESE & SOUR CREAM

PRAWN TWISTERS / 14

SERVED W/ FRIES, SWEET CHILLI
& AIOLI DIPPING SAUCE

DEEP FRIED BASKET / 9

THAI DUMPLINGS, SAMOSAS,
MINI SPRING ROLLS
& SWEET CHILI DIPPING

CHICKEN NIBBLES / 12

CHICKEN LIGHTLY CRUMBED SERVED
W/ FRIES & SWEET CHILLI SAUCE

CURLY FRIES / 9

TRADITIONAL CURLY FRIES W/
TOMATO SAUCE & HOUSE MADE AIOLI

HOUSE FRIES / 7

SERVED W/ TOMATO SAUCE
& HOUSE MADE AIOLI

GARLIC BREAD / 7

ONLY MENU AVAILABLE BETWEEN 3:00 - 5:00 PM

KIDS MENU



FISH BITES & FRIES / 10

TEMPURA FISH BITES SERVED W/ FRIES,
HOUSE MADE AIOLI & LEMON

CHICKEN NUGGETS / 10

SERVED W/ FRIES TOMATO SAUCE & HOUSE MADE AIOLI

MINI BURGER & FRIES / 10

BEEF, CHICKEN OR VEGETARIAN BURGER SERVED W/
FRIES TOMATO SAUCE & HOUSE MADE AIOLI

KIDS ICE CREAM SUNDAE / 5

WHIPPED CREAM, VANILLA ICE CREAM, RAINBOW
SPRINKLES & CHOCOLATE OR STRAWBERRY TOPPING

FLAGSHIP KIDS COMBO / 15

INCLUDES (1) KIDS MEAL, (1) KIDS ICE CREAM SUNDAE
& (1) SOFT DRINK

FLAGSHIP



CAFE, RESTAURANT & BAR

ENTREES

FLAGSHIP GARLIC BREAD / 7

FRESH OYSTERS / 19 +

W/ freshly made dipping sauces

½ doz \$19, 1 doz \$29

GREEN-LIPPED MUSSELS / 14 +

Steamed in white wine, garlic & coconut cream infusion, OR creamy sweet Thai chilli sauce:

½ Kilo \$14, 1 kilo \$26

PAN SEARED SCALLOPS / 19.5

Garlic basil butter, white wine, shallots, chopped tomato w/ lemon twist

IKA MATA (RAW FISH) / 16

Fresh market fish marinated in coconut cream, chilli, tomato, cucumber, capsicum & lime zest w/ artisan bread

SALT & PEPPER SQUID / 15.5

Served w/ petite salad, aioli, lemon twist

PRAWN COCKTAIL / 17

Served w/ petite salad, avocado, cherry tomato, grilled tiger prawn & freshly made seafood sauce

FLAGSHIP RIBS / 17.5

Marinated in Flagship BBQ sauce

SATAY CHICKEN SKEWERS / 15.5

W/ peanut sauce on jasmine rice

PIZZAS

THE MARINA / 24

A medley of seafood & mozzarella

THE MEATY LIVE-A-BOARD / 25

Salami, BBQ pork, Thai beef, mozzarella topped w/ a BBQ swirl

THE CHICKENATOR / 24

Marinated chicken, creamy brie, mozzarella, baby spinach topped w/ a cranberry swirl

THE CLASSIC MARGHERITA / 21.5

Tomato based sauce w/ buffalo mozzarella, fresh basil & cherry tomatoes

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To add a crayfish tail: \$90

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All burgers are served on a lightly toasted artisan bun w/ seasonal salad, chunky cut fries, tomato sauce & homemade aioli

FROM THE GRILL

RIB EYE / 45

400 grams of premium rib eye steak on the bone, cooked to your perfection

EYE FILLET / 36

250 grams of pure NZ eye fillet steak, cooked to your perfection

SCOTCH FILLET / 32

250 grams of pure NZ scotch fillet steak, cooked to your perfection

FOR ALL STEAK DISHES

Served w/ your choice of (2) of the following:

- a) Creamy potato mash*
- b) Seasonal vegetables*
- c) Seasonal salad w/ homemade vinaigrette*
- d) Chunky cut fries*

SELECT A SAUCE FOR YOUR STEAK

- a) Creamy mushroom*
- b) Red wine jus*
- c) Dianne sauce*
- d) Green peppercorn*

FAVORITES

LAMB LOIN / 28

Served w/ warm seasonal veges, creamy mash, rosemary & mint sauce

PORK BELLY / 26

Served w/ creamy mash, seasonal veges w/ red wine jus & pickled ginger

PASTA OF THE DAY / POA

FROM THE SEA

FISH & CHIPS / 22

Battered fish served w/ salad, fries & house made tartare sauce

PAN-SEARED MARKET FISH / 32

Served on Flagship rosti, drizzled w/ a divine cheese sauce & garden salad

CRAYFISH MORNAY / POA

Grilled in garlic butter & creamy cheese sauce served w/ a petite salad

EXTRAS

ALL SIDES / 5

Seasonal Vegetables, Green Salad, Mash, House Fries, Curly Fries

ALL SAUCES / 4

*Mushroom Sauce, Pepper Sauce, Beef Gravy
Sauce Garlic Butter*

DESSERTS / 14

WARM CHOCOLATE BROWNIE

Served w/ your choice of salted caramel & cashew or vanilla ice cream & mixed berry compote

FLAGSHIP CHEESECAKE

Your friendly waitperson will advise the available flavour(s) & served w/ vanilla bean ice cream

CREME BRULEE

Slow baked egg custard, caramelized top w chocolate soil & soft cream