

Drinks

PORT

Taylor's Ruby \$12.5 Taylor's Tawny \$12.5

SPIRITS

House Vodka \$10 House Rum \$10
House Bourbon \$10 House Whiskey \$10
House Brandy \$10 House Tequila \$10
House Gin \$10

COFFEE & TEA

	Sml	Lge		
Short Black		\$5	Alternative milk	extra \$1
Flat White	\$5.5	\$6.5	Iced Americano	\$7
Latte	\$5.5	\$6.5	Iced Latte	\$8
Cappuccino	\$5.5	\$6.5	Iced Vanilla Latte	\$8
Mochaccino	\$6	\$6.5	Iced Caramel Latte	\$8
Long Black		\$5.5	Liquor Coffee	\$12.5
Americano		\$5.5		
Hot Chocolate		\$6.5	Noble & Savage Tea	\$5

COLD

Juices	\$7	Chi	\$6
Apple, Cranberry, Orange, Pineapple, Tomato, Spiced Tomato		Red Bull	\$6.5
Soft Drinks	\$6	Kombucha	\$8
Coke, Coke No Sugar, Lemonade, L&P, Ginger Ale, Ginger Beer, Tonic, Soda		Oravida Sparkling Water 300ml	\$8
		Oravida Sparkling Water 750ml	\$15

ON TAP

Tiger 350ml	\$10	Tuatara Hazy Pale Ale 400ml	\$13
Tiger 500ml	\$13	Monteiths Original Ale 400ml	\$9
Heineken 350ml	\$10	Monteiths Crushed Apple Cider 400ml	\$10
Heineken 500ml	\$13	Export 33 Low Carb 400ml	\$9

BOTTLED BEER

Heineken	\$9	Tui	\$9
Heineken Light 2.5%	\$9	Monteiths Radler	\$9
Heineken Zero 0.0%	\$9	Monteiths Black	\$9
Heineken Silver	\$9	Monteiths Golden Lager	\$9
Sol	\$9	Tuatara IPA	\$12
Export Gold	\$9	Tuatara Pilsner	\$12
Export Citrus Lemon 2%	\$9		

BOTTLED CIDER

Orchard Thieves Berry Cider 330ml \$9
Orchard Thieves Low Sugar Apple Cider 330ml \$9
Rekorderlig Passionfruit Lime Cider 500ml \$12

CHAMPAGNE

Moët & Chandon Brut Imperial NV, France \$140

SPARKLING

De Luca Prosecco, Italy \$12/\$57
Pol Remy Brut, France \$10/48
Conti Prosecco 200ml \$15
Veuve du Vernoy Brut 200ml \$15
Veuve du Vernoy Rose 200ml \$15

WHITE

Duck Point, Sauvignon Blanc, Marlborough \$10/\$48
Rongopai, Sauvignon Blanc, Marlborough \$12/\$57
Mills Reef Reserve, Sauvignon Blanc, Hawkes Bay \$13/\$62
Duck Point, Chardonnay, Hawkes Bay \$10/\$48
Mills Reef Reserve, Chardonnay, Hawkes Bay \$13/\$59
Matawhero, Chardonnay, Gisborne \$14/\$67
Duck Point, Pinot Gris, Gisborne \$10/\$48
Saddleback, Pinot Gris, Central Otago \$13/\$62
Matawhero, Pinot Gris, Gisborne \$14/\$67

RED & ROSE

Duck Point, Merlot, South Australia \$10/\$48
Mills Reef Reserve, Merlot Malbec, Hawkes Bay \$13/\$62
B & G Reserve, Pinot Noir, France \$10/\$48
Mysterious Diggings, Pinot Noir, Central Otago \$13/\$62
Saddleback, Pinot Noir, Central Otago \$14/\$67
De Bortoli, Shiraz, Heathcote \$12/\$57
Mojo Shiraz, Barossa Valley, Australia \$13/\$62
Grant Burge Miamba, Shiraz, Barossa \$14/\$67
Duck Point, Rose, Hawkes Bay \$10/\$48
Leveret Estate, Rose, Hawkes Bay \$12/\$57
Saddleback, Rose, Central Otago \$13/\$62

COCKTAILS

Feijoa Fix | Vodka, Apple Juice, Pineapple Juice, Fresh Mint, Feijoa Syrup \$18
Rose Buddha | Vanilla Vodka, Chambord, Passionfruit, Cranberry Juice, Lime Juice \$18
Pina Colada | White Rum, Malibu, Pineapple Juice \$18
Melon Apple Fizz | Tequila, Midori, Lemon Juice, Sugar Syrup, Soda \$18
Vanilla Passion | Vanilla Vodka, Apple Juice, Lemon Juice, Passionfruit \$18
Cosmopolitan | Vodka, Triple Sec, Cranberry Juice, Lime Juice \$18
Passionfruit Caprioska | Passionfruit Vodka, Passionfruit Pulp, Lime Juice \$19
Margarita | Tequila, Triple Sec, Lemon Juice, Lime Juice, Sugar Syrup \$20
Espresso Martini | Vanilla Vodka, Kahlua, Espresso, Sugar Syrup \$20
Mojito | Double Rum, Fresh Lime, Sugar Syrup, Fresh Mint \$20

Classics available upon request.

MOCKTAILS

Fruju | Apple Juice, Cranberry Juice, Pineapple Juice, Fresh Lime, Passionfruit \$12
Feijoa Breeze | Feijoa Syrup, Pineapple Juice, Cranberry Juice, Lemon Juice \$12
First Kiss | Lychess, Passionfruit, Fresh Mint, Lime Juice, splash of Soda \$12
Hoofless Mule | Ginger Beer, Fresh Lime, Fresh Mint \$12
Cucumber Cooler | Chi Herbal Soda, Fresh Lime, Cucumber. \$12
Pineapple Passion | Pineapple Juice, Passionfruit, Lime Juice, Soda \$12

neighbourhood

Sharing Plates / Entrees

Edamame Tossed with sesame oil, shichimi	\$10
Garlic Bread V/GF OPTION AVAILABLE Topped with grated parmesan cheese and herbs	\$12
Bread & Dips V/GF OPTION AVAILABLE Toasted ciabatta breads, Mediterranean dukkha, balsamic vinegar & olive oil	\$12
Truffle Arancini (5) GF Arancini balls with special truffle oil, topped with grated parmesan cheese, served with marinara dip	\$23
Chargrill Lamb Tapa GF Marinated in rosemary & garlic served with creamy mash and merlot Jus	\$25
Mango Ceviche GF OPTION AVAILABLE Fresh fish cured in lemon juice, red onion, chili, coriander, coconut cream and mango, topped with toasted bread	\$25
Chicken Liver Pate GF OPTION AVAILABLE Toasted ciabatta, port wine jelly, gherkins, onion jam, Dijon mustard	\$24
Grilled Tiger Prawn (5) Chargrilled prawns, mango salsa, and chili jam	\$25
Malaysian crispy chicken Chicken morsel marinated in spices, deep fried in a crispy coat, served with sambal Matha (Balinese sambal)	\$24
Green Lipped NZ Mussels DF GF OPTION AVAILABLE Cooked in chili, ginger, garlic, coriander, white wine, coconut cream served with ciabatta bread	\$27
Salt & Pepper Calamari GF Deep fried calamari coated in rice flour served with kewpie mayo	\$22
Crispy Tofu Deep fried tofu coated with spices and tapioca flour, served with Asian dipping	\$19
Onion Rings Deep fried tempura battered onions served with horseradish sauce	\$15

Mains

Japanese Chicken Panko Burger Panko crumbed chicken with spicy sriracha mayo, cheese, lettuce, red onion, and carrot, served with chips and tomato sauce	\$26
Beef Burger Homemade beef patty, cheese, lettuce, fresh tomatoes, red onion, tomato relish, beetroot chutney, served with chips and tomato sauce	\$26
Vegetarian Burger DF/GF/V Quinoa patty, cheese, lettuce, fresh tomatoes, spicy sriracha mayo, onion jam, red onion, carrot, served with chips and tomato sauce	\$26
Tempura Fish & Chips GF OPTION AVAILABLE Tempura battered fish with seasonal salad, tartare sauce & chips	\$34
Twice Cooked Crispy Pork Belly GF Kumara mash, braised cabbage, roast apple puree served with apple cider sauce	\$38
Grilled Beef Eye Fillet 200g Seasonal vegetables with creamy mashed potato or chips, sauce (mushroom, peppercorn sauce or Jus)	\$45
Grilled Angus Scotch Fillet 300g Seasonal vegetables with creamy mashed potato or chips, sauce (mushroom, peppercorn sauce or Jus)	\$47
Nasi Goreng DF/GF/V Stir fried rice with Indonesian spice, fried egg, peas, carrots, onion	
Vegetarian	\$28
Chicken	\$30
Prawn (4 tiger prawns)	\$34
Braised beef cheek Slow cooked braised beef cheek, served with Paris mashed potato & seasonal vegetables	\$35
Coconut chicken GF Aromatic Indonesian chicken curry served with Jasmin rice, Balinese egg, vermicelli, slaw, coriander, shallot, tomato and cucumber	\$34
Grilled haloumi & Tabbouleh salad Authentic Lebanese bulgur wheat, marinated in olive oil, lemon juice, parsley and mint, topped with grilled haloumi	\$31

GF – Gluten Free DF – Dairy Free V – Vegetarian

We can't guarantee that our Gluten free Options are 100% Gluten free.

Lunch – all \$22 (from 11.00am 3.00pm)

American Pancake Bacon, blueberry compote, roasted pecan and maple syrup	
Bang Bang Pork Belly Salad Pork belly bites, slaw, capsicum, red onion, carrot, coriander, sesame seeds, sweet & sour Asian vinaigrette.	
Chicken Open Sandwich GF OPTION AVAILABLE Grilled chicken, garden salad, beetroot chutney, onion jam, aioli served with toasted ciabatta breads	
Mince on Toast Savoury mince on toasted bread topped with a fried egg and peas	
Whitebait fritters Traditional kiwi sandwich, served lemon aioli and green salad	

Desserts

Double Chocolate Brownie GF Served with vanilla ice cream and berry compote	\$15
Crème Brulee Vanilla bean creamy custard with a brittle top	\$16
Sticky Date Pudding Served with butterscotch sauce and vanilla ice cream	\$15
Affogato Served with vanilla ice cream, espresso and your choice of liquor. (Baileys, Cointreau, Frangelico, Drambuie, vanilla Galliano, Amaretto)	\$18
Chef's Special Please ask our staff for more information	

Sides

Beer battered chips	\$12
Garden salad	\$12
Creamy mashed potato	\$10
Steamed rice	\$5
Seasonal stir-fried vegetables	\$14
Aioli/tomato sauce	\$1