

---

## SNACKS

from 3 pm - 9 pm

---

Edamame Beans, Garlic, Togarashi	8
Sea Salt Fries, Roast Garlic Aioli	9

---

## ENTREES

from 5 pm - 9 pm

---

Bread and Dips – Toasted Flavour Bread, House made Dips	12
Edamame Croquettes, Satay Sauce <i>Beer Match – Funk Estate Rock Steady XPA</i>	12
Grilled Calamari, Bean Sprout Salad, Sweet Sour Dressing, Peanuts <i>Wine Match – Bald Hills Last Light SV Central Otago Riesling 2010</i>	13
Hoisin Pork Belly, Braised Red Cabbage, Kumara Crips <i>Beer Match – Coopers Creek SV Hawkes Bay Merlot Malbec 2013</i>	14
Chicken Yakitori – Free Range Chicken Thigh, Spring Onions, Teriyaki Sauce <i>Wine Match – Clearview Coastal Hawkes Bay Chardonnay 2017</i>	15
Prawn Taco - Spicy Prawns, Pineapple Salsa, Soft Tortilla <i>Wine Match – Amisfield Central Otago Pinot Gris 2017</i>	16

---

## MAINS

---

from 5 pm – 9 pm

- Mushroom Ragout – Medley of Sautéed Mushrooms, Crispy Polenta, Fresh Tomato, Chopped Herbs **(VG)** **21**  
*Wine Match – Saddleback Central Otago Pinot Noir 2016*
- Chicken Katsu – Crumbed Free-Range Chicken Thigh, Asian Slaw, Fragrant Rice Tonkatsu Sauce **24**  
*Beer Match – Garage Project Hapi Daze Pale Ale*
- Fish & Chips – Beer Battered Market Fish, Mixed Salad, Fries, Roast Garlic Aioli **25**  
*Wine Match – Clearview Coastal Hawkes Bay Chardonnay 2017*  
*Beer Match – The Island Papamoa Pale Ale*
- Leek Risotto, Duck Breast, Baby Water Cress, Orange Zest **25**  
*Wine Match – Saddleback Central Otago Pinot Noir 2016*
- Beef Massaman Curry – Slow Cooked Beef Shin, Coconut Cream, Peanuts Potatoes, Coriander, Shallots, Steamed Fragrant Rice **(GF)** **25**  
*Wine Match – Jim Barry The Lodge Clare Valley Shiraz 2015*  
*Beer Match – Garage Project Pernicious Weed*
- Slow Cooked Lamb Shoulder, Braised White Bean and Wilted Greens, Diced Tomato **27**  
*Wine Match – Coopers Creek SV Hawkes Bay Merlot Malbec 2013*
- Pan-fried Market Fish, Ginger Coconut Rice Cake, Steamed Broccolini, Turmeric Sauce **32**  
*Wine Match – Cooper Creek Limeworks SV Hawkes Bay Chardonnay 2016*

## SIDES

- Sea Salt Fries, Roast Garlic Aioli **9**
- Kitchen Salad, Herb Vinaigrette **9**
- Wok Tossed Greens **12**

---

## DESSERTS

---

from 5 pm – 9 pm

**ALL**

**14**

Lime Brulee, Dried Citrus Fruit

*Wine Match – Lakes Hayes Noble Dessert Wine*

Chocolate Fondant, Vanilla Bean Ice Cream, Berry Coulis

*Wine Match – Clearview Sea Red (Fortified)*

Feijoa and Apple Crumble, Vanilla Bean Ice Cream

*Wine Match – Lakes Hayes Noble Dessert Wine*

Double Espresso Shot, Vanilla Bean Ice Cream, Chocolate Dirt

Liqueur of your choice (Baileys, Kahlua, Frangelico, Cointreau, Sambuca)

Lakes Hayes Noble Dessert Wine

**9**

Clearview Sea Red (Fortified)

**10**

A selection of Liqueurs

**9**

Single Malt Whiskey

**11**

Taylor's 10-year-old Port

**12**

## WINE

	Glass	CARAFE	BOTTLE
Taittinger Brut Reserve Vintage 2009 Champagne			160
Bollinger NV Champagne			140
Quartz Reef NV Methode Champenoise			52
Cinzano Prosecco	9		39
Wooring Tree Central Otago Pinot Rose 17	11	17	52
Lawson Dry Hills Marlborough Gewurztraminer 16	10	15	45
Bald Hills Last Light SV Central Otago Riesling 10	10	15	45
Millton Riverpoint Gisborne Viognier 15			55
Spy Valley Marlborough Sauvignon Blanc 17	10	15	45
Dog Point Marlborough Sauvignon Blanc 17	12	18	60
Saddleback Central Otago Pinot Gris 17	11	17	52
Amisfield Central Otago Pinot Gris 17	13	19	65
Clearview Coastal Hawkes Bay Chardonnay 17	11	17	52
Cooper Creek SV Limeworks HB Chardonnay 16	12	18	60
Black Barn Barrel Fermented HB Chardonnay 14			65
Odyssey Iliad Reserve Gisborne Chardonnay 16			65
Clearview Reserve Hawkes Bay Chardonnay 16			75
Jim Barry The Lodge Clare Valley Shiraz 14	11	17	52
Elephant Hill Hawkes Bay Syrah 15			65
Langmeil Valley Floor Barossa Valley Shiraz 14			75
Coopers Creek SV Hawkes Bay Merlot Malbec 13	12	18	60
Xanadu Western Australia Cabernet Sauvignon 14			75
Saddleback Central Otago Pinot Noir 16	12	18	60
Bald Hills SV Central Otago Pinot Noir 14			70
Peregrine Central Otago Pinot Noir 15			75
Amisfield's Lake Hayes Central Otago Noble 375ml	9		39

## PORT

Taylors 10-year-old	12
Clearview Hawkes Bay Sea Red	10

## **BEVERAGE**

### **LIGHT BEER**

Heineken Light **8**

### **INTERNATIONAL BEERS**

Asahi **8**

Corona **8**

Heineken **8**

Peroni **8**

### **LOCAL**

The Island Pony Club Pilsner **10**

The Island Papamoa Pale Ale **10**

Funk Estate Rock Steady XPA **11**

Rocky Knob Snapperhead IPA 7.1% **12**

Cider - Apple & Elderflower **9**

- Rose 2% **9**

### **NEW ZEALAND CRAFT BEERS**

Moa Original Lager **9**

Panhead Port Rd Pilsner **10**

Parrot Dog Bitter Bitch IPA **11**

Panhead Black Top Stout **11**

Garage Hapi Daze Pale Ale **12**

Garage Pernicious Weed 8.0 % **13**

Moa St Joseph Belgian 500 ml 9.5 % **14**

Black Dog Coffee Stout 500 ml 5.9 % **14**

### **SPIRITS – w Phoenix Mixers**

House Spirits **9**

Premium Spirits **10**

Premium Gins **11**

Single Malt Whiskey **11**

**LIQUEURS** A selection **9**

