



LUNCH & DINNER



MAINS

OPEN STEAK SANDWICH	30
	NAGO
150g scotch steak (med-rare) truffle mayo basil pesto semi-dried tomatoes mesclun parmesan crisps turkish bread	
add chips	+4
CRISPY LAMB SALAD	31
	NAG VGO
feta whip melon pomegranate & date dressing mixed leaves mint sunflower and pumpkin seeds	
GOATS CHEESE & STONE FRUIT SALAD	26
	NAG
grilled goats cheese charred otago stone fruit mesclun toasted almonds blueberries lemon vinaigrette	
add prosciutto	+3

BURGERS

BEEF BURGER	22
	NAGO
angus beef patty smoked cheddar bacon & onion relish mclures pickles mesclun tomato aioli milk bun	
add chips to your burger	+4
KATSU BURGER	23
katsu crumbed chicken kimchi asian slaw pickled ginger wasabi mayo yakisoba sauce	
add chips to your burger	+4
PLANT BURGER	22
	NAGO VGO
veggie patty edam cheese mclures pickles mesclun tomato american mustard aioli milk bun	
add chips to your burger	+4

SHARESIES

NACHOS	22	GRILLED CORN RIBS	17
	NAG VGO		NAG
beef & beans OR bbq jackfruit corn chips cheddar & mozzarella jalapenos sour cream guacamole		chilli & lime sour cream shaved parmesan chives	
LOADED BRISKET FRIES	20	KATSU FRIED CHICKEN	18
pulled brisket cheese spring onion corn crispy shallots pickles sriracha mayo		soy & ginger marinated chicken thigh wasabi mayo sesame seeds	
THICK CUTS CHIPS	13	WEDGES	13
	VGO		VGO
tomato sauce aioli		sour cream sweet chilli	

Please inform us if you have any allergies or dietary requirements

NAG - no added gluten NAGO - no added gluten option VG - vegan VGO - vegan option
Our kitchen contains soy, nuts, wheat, honey, seeds, seafood, dairy, gluten and eggs.



LUNCH & DINNER



PIZZA

MARGHERITA	23
	NAGO VGO
slow roasted roma tomato buffalo mozzarella pesto oil	
VEGGIE PIZZA	26
	NAGO VGO
kalamata olives spinach basil pesto capers mixed seeds	
SALMON	28
	NAGO
hot smoked salmon capers preserved lemon dill cream baby spinach	
CARNE	28
	NAGO
pepperoni smoked ham brisket red onion cream cheese chilli oil	
NDUJA NINJA	26
	NAGO
spicy nduja ricotta hot honey olives anchovy parmesan	
no added gluten base	+3

KIDS

CHEESE PIZZA	14
pizza sauce mozzarella add ham + 3	
CHICKEN & CHIPS	14
chicken bites chips tomato sauce	
KIDS SLIDER	14
beef patty house bun aioli tomato sauce chips	
KIDS CHIPS	8
chunky chips tomato sauce	



16 TAPS OF LOCAL CRAFT BEER, CIDER + KOMBUCHA

TAPS CHANGE DAILY!



WINES

all our wines are local to **Central Otago** (unless otherwise stated)

REDS	Gls	Btl
AKA pinot noir	13.5	60
Maude pinot noir	17	75
rotating red (check beer board)	mp	mp
WHITES		
Amisfield sauvignon blanc	13.5	60
Maude pinot gris	14	65
Maude chardonnay	15	70
O Natural organic dry riesling	13	60

ROSE	Gls	Btl
Terra Sancta estate rose	13.5	60
Rippon Wanaka village rose	15	70

BUBBLES	Gls	Btl
Sherwood sparkling (waipara)	12.5	55
Maude Methode Traditionnelle		80

NO & LOW BEERS	Gls	Btl
Peroni Zero		8
Garage Project Tiny hazy		9
Altitude Good Times XPA		9
Zeffer apple cider		9
Tussock Basher hazy pale 2.5%		9
Emersons Bookbinder 3.7% 500ml		12.5

COCKTAILS

WANAKA NEGRONI 20

Scapegrace gin | Scapegrace vermouth | Tera Sancta Aperitivo | orange | maraschino cherry

MOSCOW MULE 18

Broken Shed vodka (45ml) | lime | ginger beer | Served in a copper mug

DARK & STORMY 18

Kraken spiced rum | ginger beer | lime | Angostura bitters

SPECIALTY

DRINKS

UNTILL 4PM

VIETNAMESE

COLD BREW 8.5

house made cold brew | condensed milk | soft whipped vanilla cream | chocolate flakes

MATCHA CLOUD 9

NZ Matcha | soft whipped vanilla cream | honey | cinnamon | on ice

COLD BREW 6

single origin cold brew made in house served on ice

add soft vanilla whip +2

LEMON & GINGER FIZZ 8.5

house made lemon honey & ginger tea | soda water | ice

APEROL SPRITZ 17

aperol | amie sparkling | soda | topped with an orange slice

GIN & BOOCH 14

Gordons gin | local kombucha from the tap

BLOOD ORANGE G+T 16

Scapegrace blood orange gin | east imperial tonic | orange

BLOODY MARY 16

broken shed vodka | Worcestershire sauce | tabasco | lemon juice | salt and pepper | topped with tomato juice

SOFT DRINKS

CANS & BOTTLES

Charlies juices orange juice	6.5
Almighty juices	7
Almighty orange sparkling	6
73 citrus (sparkling OJ)	7.5
Tarns Brew kombucha	9
Coca Cola range	6.5
Bundaberg lemon lime bitters	6.5
Bundaberg ginger beer	6.5

MADE IN HOUSE

berry iced tea	9
fresh made LLB <0.5%abv	9

BARISTA

COFFEE UNTILL 4PM Rg Lg

white	6		6.5
black	5.5		5.5
mocha	6.3		6.5

NOT COFFEE

matcha tumeric latte			6.5
hot chocolate chai	6		6.5
range of T Leaf teas	5.5		
iced chocolate			9

EXTRA

oat coconut soy milk	+ 0.5
single use takeout cup	+ 0.8

KAI WHAKA PAI

EST. 1997

CAFE • BAR • RESTAURANT

LUNCH & DINNER MENU