



LUNCH & DINNER



MAINS

OPEN STEAK SANDWICH 32
150g ribeye steak (med-rare) | truffle
mayo | basil pesto | semi-dried
tomatoes | mesclun | parmesan crisps
| turkish bread

add chips +4

250 GM RIBEYE STEAK 40
crispy ripped agria potatoes | grilled
broccolini | confit garlic | béarnaise
sauce

CRISPY LAMB SALAD 31
feta whip | roast veggies |
pomegranate & date dressing | mixed
leaves | mint | sunflower and pumpkin
seeds

GRILLED GOURMET SHROOMS 28
grilled Wanaka Gourmet oyster
mushroom cluster | coconut sauce |
coconut chickpea puree | crispy
chickpeas & noodles | mint | seed
crackers | pickled onions



SHARES



BRISKET LOADED FRIES 20
pulled beef brisket | cheese | spring
onion | charred corn | crispy shallots |
pickles | sriracha mayo

KIMCHI LOADED FRIES 20
house made kimchi | cheese | sriracha
mayo | spring onion | toasted sesame
seeds

THICK CUTS CHIPS 13
tomato sauce | aoli

CHEESEBURGER 22
beef patty | american cheese slices
| Mcclures pickles | burger sauce &
aioli | milk bun

BEEF & HAZE BURGER 28
beef patty | streaky bacon | smoked
gouda | Kai time caramelized
onions | mcclures pickles | lettuce |
burger sauce & aioli | milk bun

KATSU BURGER 25
katsu crumbed chicken | kimchi |
asian slaw | pickled ginger |
wasabi mayo | yakisoba sauce

PLANT BURGER 25
housemade beet based veggie
patty | edam cheese | mcclures
pickles | lettuce | tomato |
american mustard | aioli | seeded
bun

add chips to your burger +4

GRILLED CORN RIBS 17
chilli & lime sour cream |
shaved parmesan | chives

KATSU FRIED CHICKEN 18
soy & ginger marinated chicken
thigh | panko crumb | wasabi
mayo | sesame seeds

WARM OLIVES 13.5
olives | lemon garlic oil

HOUSE MADE HUMMUS 14
seed crackers | preserved lemon
& parsley oil | crispy chickpeas



LUNCH & DINNER



WINES

REDS Gls Btl
AKA pinot noir 14 | 60
Maude pinot noir 17 | 75
Trinity Hill merlot 15 | 65

WHITES
Amisfield sauvignon blanc 14 | 60
Maude pinot gris 15 | 65
Maude chardonnay 15.5 | 70
O Natural organic dry riesling 13 | 60

ROSE
Terra Sancta estate rose 14 | 60
Rippon Wanaka village rose 15 | 70

BUBBLES
Sherwood sparkling (waipara) 13 | 55
Maude Methode Traditionnelle | 80

HOT
Mt Alta Mulled Wine 12
Peckhams spiced apple cider 12

PIZZA

MARGHERITA 23
slow roasted roma tomato | buffalo
mozzarella | basil
add local matinez pepperoni + 4

CHEVRE HAPPENS 28
mozzarella | goat cheese | poached
pears | rocket | almonds | honey
drizzle | no sauce
add martinez prosciutto +4

SALMON 28
hot smoked salmon | capers |
preserved lemon | dill cream | red
onion | baby spinach

MEAT ME HALFWAY 28
pepperoni | brisket | chorizo | red
onion | ricotta salata

SALCHICHA 28
cromwell martinez chorizo |
jalapeño | red onion | roast red
peppers

no added gluten base +3



**16 TAPS OF
LOCAL CRAFT
BEER, CIDER
+ KOMBUCHA**

**TAPS CHANGE
DAILY!**



COCKTAILS

WANAKA NEGRONI 20
Scapegrace gin | Scapegrace
vermouth | Tera Sancta Aperitivo |
orange

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

MIMOSA 13
amie sparkling | oj | topped with
an orange slice

APEROL SPRITZ 18
aperol | amie sparkling | soda |
topped with an orange slice

GIN & BOOCH 14
rogue society gin | local kombucha

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

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.

SPECIALTY DRINKS

UNTIL 4PM

VIETNAMESE COLD BREW 9.5

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

STRAWBERRY MATCHA 9.5

NZ Matcha | soft whipped vanilla cream | ice cubes | strawberry compote | strawberry sprinkles

COCO AMERICANO 6.5

coconut water | double shot espresso | grated nutmeg

HOUSE MADE STICKY CHAI TEA 9.5

whole spice chai tea | steamed almond milk side

LEMON & GINGER FIZZ 9.5

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

have it as a hot tea! 7

HOT TODDY 14

house made lemon honey & ginger tea | Jamieson whiskey | lemon

PROPER IRISH COFFEE 14

Jamieson whiskey | supreme espresso | brown sugar | soft cream | grated nutmeg



16 TAPS OF LOCAL CRAFT BEER, CIDER + KOMBUCHA

TAPS CHANGE DAILY!

SOFT DRINKS

CANS & BOTTLES

Charlies juices orange juice	7
Almighty juices	7
Almighty orange sparkling	6
Coca Cola range	6.5
Bundaberg lemon lime bitters	7
Bundaberg ginger beer	7
73 citrus (sparkling OJ)	9
House made berry iced tea	9
B effect Kombucha (on tap)	11.5 9

NO & LOW BEERS

Peroni Zero 0%	8
Garage Project Tiny hazy 0.5%	9
Altitude Good Times XPA 0.5%	9
Zeffer apple cider 0%	9
Tussock Basher pale ale 2.5%	9
Bookbinder 3.7% 500ml	12.5

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 almond soy milk	+ 0.5
single use takeout cup	+ 0.8



LUNCH & DINNER MENU