

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

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

GRILLED GOURMET SHROOMS 29
local oyster mushrooms, coconut
sauce, chickpea puree, crispy
chickpeas & noodles, seed crackers,
pickled onions

MISO PORK BELLY 32
teriyaki glaze pork belly, miso and
butterbean puree, grilled greens,
pickled chilli, grilled lime, coriander

SHARESIES

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

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

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.

BURGERS

CHEESE BURGER 22
beef patty, American cheese,
McClure's pickles, burger sauce &
aioli, milk bun

BEEF & HAZE BURGER 28
beef patty, streaky bacon, smoked
gouda, Kai time caramelized
onions, McClure's pickles, lettuce,
burger sauce & aioli, milk bun

KATSU BURGER 25
katsu crumbed chicken, kimchi,
asian slaw, pickled ginger, wasabi
mayo, yakisoba sauce, milk bun

PLANT BURGER 25
house-made beet based veggie
patty, edam cheese, McClure's
pickles, lettuce, tomato, American
mustard, aioli, seeded bun
add chips to your burger +4

THICK CUTS CHIPS 13
tomato sauce & aioli

WARM OLIVES 13.5
olives, lemon garlic oil

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

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

WINES

RED
AKA pinot noir 14 | 60
Maude pinot noir 18.5 | 85
Trinity Hill merlot 15 | 65

WHITE
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

PIZZA

MARGHERITA 23
slow roasted Roma tomato,
buffalo mozzarella, basil
add pepperoni +4

CHEVRE HAPPENS 28
mozzarella, goat cheese, poached
pears, rocket, almonds, honey drizzle,
no sauce
add 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
capsicum

no added gluten base +3

LUNCH & DINNER



TAP COCKTAILS

HAPPY HOUR 5-6PM

ESPRESSO MARTINI 18

MARGARITA 18

Locally brewed by Canyon Brewing

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

APEROL SPRITZ 18

aperol, amie sparkling, soda, orange

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, tomato juice



DRINKS



SPECIALTY

ALL DAY

**VIETNAMESE
COLD BREW** 9.5
house made cold brew, condensed
milk, vanilla soft whip, chocolate dust

**STRAWBERRY
MATCHA CLOUD** 9.5
NZ Matcha, vanilla soft whip,
strawberry compote, strawberry
sprinkles, over ice

**HOUSE-MADE
STICKY CHAI TEA** 9.5
whole spice chai tea, side
steamed almond milk

**LEMON, HONEY &
GINGER FIZZ** 9.5
house made lemon honey & ginger
tea, soda water, over ice
have it hot \$7

HOT TODDY 14
house made lemon honey & ginger
tea, Jameson Irish whiskey, lemon

UNTIL 4PM

COCO AMERICANO 6.5
coconut water, double shot
espresso, over ice

**PROPER IRISH
COFFEE** 14
Jameson Irish whiskey, double
espresso shot, brown sugar,
vanilla soft whip

SOFT DRINKS

CANS & BOTTLES

Charlies juices orange juice gls	7
Almighty juices	7
Almighty orange sparkling	6
Coca Cola range	7
Bundaberg lemon lime bitters	7
Bundaberg ginger beer	7
73 citrus (sparkling OJ)	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
Peckhams non alc cider 0.5%	9
Tussock Basher pale ale 2.5%	9.5

BARISTA

COFFEE

UNTIL 4PM	Reg	Lrg
white	6	6.5
black	5.5	5.5
mocha	6.3	6.5

NOT COFFEE

NZ matcha		7.5
hot chocolate	6	6.5
chai latte	6	6.5
T Leaf tea range	5.5	
iced chocolate, coffee and mocha		9

EXTRA

oat, almond, soy milk	+ 0.5
single use takeout cup	+ 0.8



LUNCH & DINNER MENU