

# LUNCH & DINNER

## MAINS

<b>OPEN STEAK SANDWICH</b> Wagyu Bavette steak, truffle mayo, basil pesto, semi-dried tomatoes, mesclun, parmesan crisps, Turkish bread <b>add chips +4</b>	<b>32</b> NAGO
<b>CRISPY LAMB SALAD</b> feta whip, summer fruit, mixed leaves, mint, sunflower and pumpkin seeds	<b>31</b> NAG
<b>VIETNAMESE SALAD</b> salad mix, vermicelli noodles, fried tofu, mung beans, pickled onion and ginger, crispy noodles, sesame seeds, zesty lime and ginger dressing <b>add fried chicken +10</b>	<b>31</b> VG NAG
<b>MISO PORK BELLY</b> Crispy skin pork belly, miso butterbean pure, pickled chilli, grilled pineapple and lime salad, teriyaki sauce, coriander, sesame seeds	<b>32</b> NAG

## SHARESIES

<b>BRISKET LOADED FRIES</b> pulled beef brisket, cheese, spring onion, charred corn, crispy shallots, pickles, sriracha mayo	<b>20</b> NAG
<b>KIMCHI LOADED FRIES</b> house made kimchi, cheese, sriracha mayo, spring onion, toasted sesame seeds	<b>20</b> NAG VGO
<b>THICK CUTS CHIPS</b> tomato sauce & aioli	<b>13</b> VGO NAG

**PLEASE INFORM US IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS**

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

## BURGERS

<b>CHEESE BURGER</b> beef patty, American cheese, McClure's pickles, burger sauce & aioli, milk bun	<b>22</b> NAGO
<b>BEEF &amp; HAZE BURGER</b> beef patty, streaky bacon, smoked gouda, Kai time caramelized onions, McClure's pickles, lettuce, burger sauce & aioli, milk bun	<b>28</b> NAGO
<b>KATSU BURGER</b> katsu crumbed chicken, kimchi, asian slaw, pickled ginger, wasabi mayo, yakisoba sauce, milk bun	<b>25</b>
<b>PLANT BURGER</b> house-made beet based veggie patty, edam cheese, pickled onions, lettuce, tomato, American mustard, aioli, seeded bun	<b>25</b> NAGO VGO
<b>add chips to your burger +4</b>	

<b>WARM OLIVES</b> olives, lemon garlic oil	<b>13.5</b> NAG VG
<b>KATSU FRIED CHICKEN</b> soy & ginger marinated chicken thigh, panko crumb, wasabi mayo, sesame seeds	<b>18</b>
<b>HOUSE MADE HUMMUS</b> seed crackers, preserved lemon & parsley oil, crispy chickpeas	<b>14</b> NAG VG

## WINES

RED	Gls	Btl
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

<b>MARGHERITA</b> slow roasted Roma tomato, buffalo mozzarella, basil <b>add pepperoni +6</b>	<b>25</b> NAGO VGO
<b>CHEVRE HAPPENS</b> mozzarella, goat cheese, poached pears, rocket, almonds, honey drizzle, olive oil base <b>add prosciutto +6</b>	<b>28</b> NAGO
<b>SALMON</b> hot smoked salmon, capers, preserved lemon, dill cream, red onion, baby spinach	<b>28</b> NAGO
<b>MEAT ME HALFWAY</b> martinez pepperoni, brisket, chorizo, red onion, ricotta salata	<b>28</b> NAGO
<b>SALCHICHA</b> martinez chorizo, jalapeño, red onion, roasted red peppers <b>no added gluten base +3</b>	<b>28</b> NAGO



## TAP COCKTAILS

HAPPY HOUR 5-6PM

<b>ESPRESSO MARTINI</b>	<b>18</b>
<b>MARGARITA</b>	<b>18</b>
Locally brewed by Canyon Brewing	

## COCKTAILS

<b>WANAKA NEGRONI</b> Scapegrace gin, Scapegrace vermouth, Tera Sancta Aperitivo, orange	<b>20</b>
<b>MOSCOW MULE</b> Broken Shed vodka (45ml), lime, ginger beer, served in a copper mug	<b>18</b>
<b>DARK &amp; STORMY</b> Kraken spiced rum, ginger beer, lime, Angostura bitters	<b>18</b>
<b>APEROL SPRITZ</b> aperol, amie sparkling, soda, orange	<b>18</b>
<b>HUGO SPRITZ</b> Rose Rabbit Elderflower Liqueur, Amie Sparkling, soda, lime & mint	<b>19</b>
<b>BLOODY MARY</b> Broken Shed vodka, Worcestershire sauce, tabasco, lemon juice, salt and pepper, tomato juice	<b>16</b>



# DRINKS



## SPECIALTY

### ALL DAY

#### VIETNAMESE COLD BREW 9.5

house made cold brew, condensed milk, vanilla soft whip, chocolate dust

#### CLOUDY CHAI 8.5

Iced chai, vanilla soft whip, cinnamon sprinkle

#### COCONUT WATER MATCHA 9

Served over ice

#### ICED MATCHA 8

Cinnamon sprinkle  
Make it a cloud + 1.5

#### LEMON, HONEY, GINGER FIZZ 9.5

House-made syrup, soda, served over ice

### UNTIL 4PM

#### COCO AMERICANO 6.5

Coconut water, double shot espresso, over ice



## SOFT DRINKS

Cold-pressed juices 12.5  
See cabinet for selection

### 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
Voyage still and sparking water	7.5

## 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