



To Noble Creatures of the Sea

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- Crumbed fried **anchovies**, tartare 15
- Stuffed grilled **squid**, squid ink sauce 17
- Octopus** fried rice 19
- Mussels** in namjim, wakatu hops 15
- Egg noodles, **shrimp**, coconut lime 19

To the Swine, Bovine, Fowl and Particularly Offal

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- Chicken** schnitzel, romesco, rocket 19
- Pig's Head Tacos, green avocado salsa 15
- Braised **Beef Cheek**, chocolate, nuts, spices 19
- Lamb Ribs**, hummus, greek salsa 19
- Lamb Sweetbreads, Scallop** x.o 19
- Pork Belly**, burnt onion, cabbage salad 19

To The Humble Vegetables:

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- Charred eggplant**, coconut yoghurt, cumin, pistachio 15
- Celery & avocado**, chilli, mint, ricotta salata 15
- Heirloom tomatoes**, potato espuma, fermented tomato, basil 16
- Wild Rice**, black beans, grilled banana, avocado 19
- Chunky **Potatoes**, garlic, curry leaf oil 10

Sharing style dishes that come out as cooked

Menu by Giulio Ricatti





Beers

Lager 4.9% gold,crispy,dry
5.50 / 10 / 35

APA 5.3% pine, balance, floral
6 / 11 / 40

XPA 4.7% pale, citrus, pepper
5.50 / 10 / 36

IPA 5.9% crisp, citrus, spice
6 / 12 / 45

Stout 4.9% dark, roast, chocolate
6 / 11 / 40

Ginger Rush 5.5%
5.50 / 10 / 35

Magic Hour Pilsner 5.3%
6 / 11 / 40

Handpull
Peated Celtic Red Ale 4.5%
12

Pacific Pale Ale 4.9%
6 / 11 / 40

New Tan Lines Hazy IPA 5.5%
6 / 12 / 45

Avo on Toast Hazy IPA 5.4%
6 / 12 / 45

Riveting Rose 5.3%
6 / 12 / 45

Curry Beer 4.8%
6 / 12 / 40
please ask your server whats on tap

Imperial Barrel Aged Stout
9.5% small: 10 large: 15

Mango Lassi Sour 4%
5 / 10 / 40

Mt Brew Tart Rhubarb Cider
4.5%
6 / 12 / 45

Beer Flight

4 Sample 180ml tap beer
24

Rosé / Sparkling

Matahiwi
Rosé wairarapa
10/ 16 / 48

Decibel
Rosé hawkes bay
10.5 / 17 / 50

Matahiwi
blanc de blanc bubbles, NZ
10 / 48

Cocktails

Margarita 18

WS Dark and Stormy 18

Espresso Martini 19

Negroni 20

Strawberries and Cream 20

Mocktails

Cucumber & Elderflower 7

Pink Lemonade 7

Pomegranate & Cherry no-jitos 7

Hibiscus Tea 7

Low Alcoholic
Peckhams cider can
Please ask your Server for Options
12

Hoegaarden 4.9%
12

Native Hard Sparkling
Berry & Blackcurrant 4.6%
11

Garage Project fugazi 2.2%
9

Garage Project Tiny 0.5%
9

Peroni Libera 0.0%

8

Wines

Matahiwi me
sauvignon blanc wairarapa
10 / 16 / 48

Mahi
sauvignon blanc malborough
11.5 / 18 / 57.5

Deliverance
chardonnay canterbury
11.5 / 18 / 57.5

TW estate
chardonnay gisborne
11 / 17 / 50

Tony Bish Fat & Sassy
chardonnay hawke's bay
13.5 / 19 / 60

Matahiwi
pinot gris wairarapa
10 / 16 / 48

Lake Hayes
pinot gris otago
13 / 21 / 65

Seresin
riesling malborough
12 / 19 / 57

Matahiwi me
pinot noir wairarapa
10 / 16 / 48

Stone Paddock
syrah hawkes bay
12 / 19 / 60

Tar and Roses
shiraz Australia
13.5 / 19 / 60

Red Metal
merlot cabernet franc hawkes
bay
12 / 19 / 57

Ted
pinot noir otago
15.5 / 25 / 82

House Sangria
45