



From the Bar

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Mung Bean **hush puppies**, sweet and spicy ginger chutney
\$3 each GF - Not Coeliac

Chunky Potatoes, garlic and curry leaves 10
Vegan, GF

Mozzarella Sticks, smoked tomato relish 16
GF

Pigs Head Tacos, green avocado salsa 17
DF

Pickled at 3am toasties 18

McClure's sweet & spicy pickles, mozzarella & spicy Chorizo
+5 with chunky potatoes

Charcuterie Board 40

*Finocchinoa, Prosciutto Emiliano, Brie, marinated olives, Cornichons
and Crackers*

From the Sea

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Singapore style **Chilli Fish**, egg, steamed mantou 24
DF

Mussels in namjim, wakatu hops 17
DF, GF

Egg noodles, **Shrimp**, coconut, lime 19
DF

From the Garden

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Charred **Broccoli**, Miso, lemon 15
Vegan, GF

Red and pickled yellow beets, smoked paneer, walnut and whey 19
GF

Wild Rice & black beans, grilled banana, avocado 19
GF, Vegan

Brussels, Gnocchi, goats cheese, mint, lardo 20
GF, veg opt

From the Farm

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Chicken schnitzel, goddess dressing, kale and fennel salad 21
DF

Braised **Beef Cheek**, chocolate, nuts, spices 21
GF

Lamb Ribs, hummus, greek salsa 19
GF DF

Lamb **sweetbreads**, Scallop x.o 19
GF DF

Pork Belly, bosc pear and ginger puree, cabbage salad 20
DF GF

From the Pantry

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Rich Chocolate Cake, white chocolate ganache, candied nuts 14
GF

Rose Creme Brulee, Caramelized pear and ginger, lemon sorbet 14
Vegan

Mille feuille, honey, yoghurt, citrus and lavender, pistachios 14

All Sharing Style dishes that come out as cooked

~ Our Tap Range ~

Stoker Hazy ipa 5.5%
6 / 12 / 45
Metalsmith apa 5.3%
6 / 11 / 40
Riveter Lager 4.9%
5.5 / 10 / 35
Welder ipa 5.9%
6 / 12 / 45
Riveting Rose 5.3%
6 / 12 / 45
Bedevere 3.2%
5.5 / 10 / 35

Mt Brew Rhubarb Tart Cider
4.5% 6 / 12 / 45
Mango Lassi Sour 4%
5 / 10 / 40
Strawberry Sour 4.2%
5 / 10 / 40
Berlinne Weisse 4.2%
5.5 / 10 / 36
Beer Flight
4 sample 180ml tap beer
24

Celtic Red Ale 4.5%
5.5 / 11 / 40
Ginger Rush 5.5%
5.50 / 10 / 35
Pacific Pale Ale 4.9%
5.5 / 11 / 40
Handpull
English Bitter 4.5% 12

~ Our Wine Range ~

Matahiwi Pinot Gris
Wairarapa
11 / 17 / 49
Mysterious Diggings Pinot Gris
Central Otago
13 / 21 / 65
Chenin Blanc
South Africa
12.5 / 20 / 60
Decibel Crispy White
Hawke's Bay
13.5 / 19 / 60
Matahiwi Blanc de Blanc
11 / 49
Matahiwi Rosé
wairarapa
11 / 17 / 49
Norum Rose
malborough
12 / 19 / 60

Seresin Chardonnay
Marlborough
12.5 / 20 / 60
Fat & Sassy Chardonnay
Hawke's bay
13.5 / 19 / 60
Testify Chardonnay Hawke's
Bay
14 / 22 / 75
Matahiwi Sauvignon Blanc
Wairarapa
11 / 17 / 49
Spy Valley Sauvignon blanc
Marlborough
13.5 / 19 / 60

Baudili -Chilled Red
Spain
12.5 / 20 / 60
Matahiwi Pinot Noir
wairarapa
11 / 17 / 49
Cogno Scent Pinot Noir
Marlborough
12.5 / 20 / 60
Grant Burge Shiraz
12 / 19 / 57
Millaman Carmenere
13.5 / 19 / 60

~ Cocktails ~

Margarita 18
WS Dark and Stormy 18
Espresso Martini 19
Amaretto Sour 19
Negroni 20
Strawberries and Cream 20
House Sangria 45

~ Mocktails ~

Cucumber & Elderflower 7
Pink Lemonade 7
Pomegranate & Cherry no-
jitos 7
Hibiscus Tea 7

~ Low Alcoholic ~

Peroni Libera 0.0% 8
Garage Project Fugazi 2.2% 9
Garage Project Tiny 0.5% 9
Apple Cider 4.5% 10
Strawberry & Lime Cider 4.5%
10
Native Hard Sparkling 4.6% 11
Please ask staff for flavors
Pete's Naturals
Please ask staff for flavors

~ Premium Spirits ~

Gins
The Doyenne 12
Reid + Reid Bitter Aperitivo 12
Reid + Reid Martin-borough Cup 12
Method and Madness 13
Herno 14
Reid + Reid Barrel aged 14
Tequila
Ocho Blanco 14

Whiskey
The Gospel Soler Rye 13
Woodford Reserve 13
Bulliet Rye Aged 12yr 13
Thomson 13
Bushmills aged 10yr 14
The Balvenie 16
Greenspot 15
Connemara aged 10yr 20
Redbreast aged 12yr 22

Vodka
Haku 11
Burnt Hill 12
Grey Goose 12
Rum
Mount Gay eclipse 10
Black Magic Spiced 11
Mount Gay Black Barrel 12
Ratu Spiced 12
Ratu Signature 12
Diplomatic 12
Mount Gay XO 13