

# TO EAT



## Small Plates

- Fresh Oysters** / 🌿🍷  
Served with mignonette MP
- Oysters Kilpatrick** / 🌿🍷  
In our bacon & BBQ sauce,  
topped with panko crumbs MP
- Cheesy Garlic Bread** / 🌿🍷  
Extra cheesy & full of garlic 16
- Patatas Bravas** / 🌿🍷🌿  
Spanish style potatoes with  
spiced tomato sauce & aioli 17.5
- Fried Calamari** / 🌿🍷  
Dusted in our 3-pepper seasoning,  
served with preserved lemon aioli 19
- Buffalo Chicken Wings** / 🌿🍷  
Dipped in buffalo sauce &  
served with blue cheese ranch 20.5
- BBQ Chicken Wings** / 🌿🍷  
Dipped in BBQ sauce & served  
with blue cheese ranch 20.5
- Ika Mata** / 🌿🍷  
Fresh market fish marinated in lemon  
juice & coconut cream, served with  
salted cucumber & tostadas 24
- Cheese Empanadas** /  
Cheddar, feta & onion jam, stuffed inside  
pastry and fried until golden 18
- Korean Fried Chicken** / 🌿🍷🌿  
Marinated chicken thigh, fried and  
smothered in Sriracha Kewpie mayo,  
finished with peanuts & curry leaves 22
- Albondigas** / 🌿🍷  
Spanish style meatballs in a rich tomato  
sauce, served with crusty bread 23.5

## A little more...

- Steak, Egg & Chips** / 🌿🍷  
300g NZ grass fed scotch with a soft poached  
egg, thrice cooked potatoes & red wine jus 40
- House Ribs** / 🌿🍷  
Finished on the chargrill & basted in our  
house made sauce. Served with chips & slaw 38
- Chicken Parmy** / 🍷  
Butterflied, crumbed chicken breast,  
finished with mozzarella & tomato napoli.  
Served with chips & salad 36.5
- Fish & Chips** / 🌿🍷  
Fresh market fish dipped in our house made  
beer batter, served with chips & tartare. 28.5  
Add salad or slaw 3.5
- Pork T bone** / 🌿  
400g NZ pork chop served on parsnip purée  
with roasted fennel, finished with  
a caramelised apple jus 45.5
- Bolognese Pappardelle** / 🍷  
Rich beef bolognese tossed together with  
egg pappardelle & finished  
with parmesan cheese 27.5

- Gnocchi** /  
House made parmesan gnocchi covered in  
creamy mushroom sauce with baby spinach 27.5
- Roasted Vegetable Salad** / 🌿🍷  
Roasted medley of garden vegetables,  
a dash of quinoa and feta, finished with  
puffed sago & pumpkin seeds 26
- Beef Burger** / 🌿🍷  
Two smashed patties with double cheese &  
iceberg lettuce, smothered in our BBQ & bacon  
sauce. Served with fries & aioli 26.5
- Chicken Burger** /  
Buttermilk fried chicken thigh, pickles &  
creamy slaw, dripping in chipotle mayo.  
Served with fries & aioli 26.5
- Beyond Burger** / 🌿🍷🌿  
The famous vegetable Beyond patty,  
burger cheese, pickles, iceberg lettuce  
and our homemade tomato & capsicum jam.  
Served with fries & aioli 26.5

- 🌿 Can be made gluten free.  
Please note, some dishes may  
not be suitable for coeliacs.
- 🍷 Can be made dairy free
- 🌿 Contains nuts
- 🌿 Can be made vegan

## desserts



- Panna Cotta** / 🌿  
Ever changing flavours,  
just ask your server 16
- Sticky Date Pudding** /  
House made sticky date pudding dripping  
in whiskey caramel sauce,  
served with vanilla ice cream 16
- Apple Crumble Sundae** /  
Layers of ice cream, spiced apple &  
crumble finished with whipped cream 16

## Sides...

- Creamy Slaw** / 🌿 12.5
- Garden Salad** / 🌿🍷🌿 12.5
- Beer Battered Fries** / 🌿🍷🌿 10
- Aioli** / 🌿🍷 2.5

A credit card must be provided if you  
wish to run a tab outside.  
Otherwise please order at the bar.



# TO DRINK

## Wine

	Gls / Btl
<b>Sparkling /</b>	
Daniel Le Brun Methode Traditionnelle Brut NV, Marlborough Prosecco, Italy	13 / 65
Lindauer 200ml Bottle, Brut	12 / 60
Lanson, Champagne	10btl
Laurent-Perrier NV La Cuvée, Champagne	95btl
	120btl
<b>Rosé /</b>	
Ferraton 'Samorëns', Rhône Vally, France	13 / 63
Peregrine Rose, Central Otago, NZ	13 / 63
Brooke Lane 'Topsy Tui' Rose, Mangawhai, NZ	13.5 / 67
Marisco 'The King's Desire' Pinot Noir Rose, Marlborough, NZ	12.5 / 62
<b>White /</b>	
Brooke Lane 'Cheeky Charlie' Pinot Gris, Mangawhai, NZ	13.5 / 67
Peregrine 'Saddleback' Pinot Gris, Central Otago, NZ	11 / 53
Kopiko Bay Pinot Gris, Gisborne, NZ	9.5 / 47
Te Whare Ra Pinot Gris, Marlborough, NZ	12.5 / 60
Martinborough 'Te Tera' Sauvignon Blanc, Martinborough, NZ	10 / 48
Man O' War Estate Sauvignon Blanc, Waiheke Island, NZ	12.5 / 60
Kopiko Bay Sauvignon Blanc, Marlborough, NZ	9.5 / 47
Peregrine Chardonnay, Central Otago, NZ	14 / 68
Te Awanga Estate 'Wildsong' Chardonnay, Hawke's Bay, NZ	11 / 53
Brooke Lane 'Longfin' Chardonnay, Mangawhai, NZ	14 / 68
Kopiko Bay Chardonnay, Gisborne, NZ	9.5 / 47
<b>Red /</b>	
Redmetal Vineyards Merlot Cabernet Franc, Hawke's Bay, NZ	12 / 60
Château Bardoulet Saint-Émilion Grand Cru Merlot Cabernet, Fr	75btl
Kopiko Bay Merlot, Marlborough, NZ	9.5 / 47
Lake Hayes Pinot Noir, Central Otago, NZ	14 / 68
Wither Hills Single Vineyard Taylor River Pinot Noir, Marlborough, NZ	11.5 / 55
Peregrine Pinot Noir, Central Otago, NZ	89btl
Kopiko Bay Pinot Noir, Marlborough, NZ	9.5 / 47
Matias Riccitelli 'Hey Malbec!', Mendoza, Argentina	10.5 / 50
Mojo Cabernet Sauvignon, McLaren Vale, Australia	9.5 / 45
Château Fortia Châteauneuf-du-Pape, France	95btl
Mojo Shiraz, Barossa Valley, Australia	9.5 / 45
Quarter Acre Syrah, Hawke's Bay, NZ	15 / 73

## Beers & Cider

### Tap Beers

Please see the blackboard for our current offering of rotating craft beers

### Bottles & Cans

Zeffe Cider: Apple Crumble

Pure Blonde

Stella

Steinlager Classic

Corona

Mac's Mid Vicious 2.5%

Steinlager Mid 2.5%

Mac's Freeride 0% Pale Ale

Sawmill Bare Beer 0% Pale Ale

Sawmill Hazy Bare Beer 0% Hazy IPA

Pacific Coast Brewery, Mangawhai

Ask your server for our selection of local craft beers

## Non-Alc

### San Pellegrino /

330ml can: Sparkling Lemon / Sparkling Pomegranate & Orange / Sparkling Orange

500ml btl: Natural Mineral Water Still / Sparkling

**Bundaberg /** Ginger Beer

**Mac's /**

Feijoa, Pear & Elderflower / Lemonade & Rhubarb

**Kombucha /**

Ask for flavour

**Red Bull**

Tap fizzy & fruit juices available.

## Gins

All served in a balloon glass with 45 mls of gin 18

**Brooke Lane Tui Tui Syrah,**

Mangawhai, NZ /

Blueberries, Fever-Tree Aromatic Tonic

**Brooke Lane Tui Tui Black, Mangawhai, NZ /**

Lemon, Star Anise, Fever-Tree Indian Tonic

**Sundown Black Doris Plum,**

Bay of Plenty, NZ /

Blueberries, Blackberries, Fever-Tree Mediterranean Tonic

**Sundown Grapefruit & Elderflower,**

Bay of Plenty, NZ /

Grapefruit, Mint, Fever-Tree Elderflower Tonic

**Ukiyo Japanese Blossom Gin, Kagoshima, JPN /**

Raspberries, Fentimans Rose Lemonade

**Whitley Neill Blackberry, London, UK /**

Blackberries, Fever-Tree Mediterranean Tonic

**Whitley Neill Rhubarb & Ginger,**

London, UK /

Raspberries, Fresh Ginger, Fever-Tree Ginger Ale

**Whitley Neill Original, London, UK /**

Orange, Naturally Light Fever-Tree Tonic

**Papaka Road Raspberry, Tutakaka, NZ /**

Raspberries, Mint, Fever-Tree Mediterranean Tonic

**Papaka Road Barrel Aged, Tutakaka, NZ /**

Lime, Fever-Tree Ginger Ale

**Hayman's Peach & Rose Cup, London, UK /**

Orange, Raspberries, Fentimans Rose Lemonade

Drinking? Don't Drive.

Mangawhai Taxis 0226264295

