



BEER

DICE & FORK

-MENU-

DICE & FORK COCKTAILS

ASAHI Lager	9
HEINEKEN Lager	9
TIGER Lager	9
PANHEAD SUPER CHARGER APA	11
SAWMILL PALE ALE Pale ale	11
SAWMILL PILSNER Pilsner	11
CASSELS DRY HOPPED PILSNER Pilsner	11
CASSELS MILK STOUT Milk stout	11
EPIC BLUE Low Carb Pale ale	11
EPIC JOOSE PARTY Hazy IPA	11
LIBERTY JUNGLE JUICE Hazy IPA	11
LIBERTY KNIFE PARTY IPA	11
LIBERTY CITRA (440ML) Double IPA	16
GARAGE PROJECT FUGAZI Session 2.2% ABV	10
EXPORT CITRUS Lager 2% ABV	9
HEINEKEN ZERO Lager 0% ABV	9

Ask us for our rotating guest beers



CIDER & HARD SODA

SOMMERSBY APPLE	9
SOMMERSBY BLACKBERRY	9
HALLERTAU GRANNY SMITH CIDER	12
NATIVE - LEMON & YUZU	11
NATIVE - BERRY & BLACKCURRENT	11



WINE

HOUSE

(glass 10 / bottle 39)

Chardonnay	Pinot Noir
Sauvignon Blanc	Shiraz
Pinot Gris	Merlot
Rosé	

BY THE BOTTLE

Man O'War Pinot Gris (Waiheke Island)	55
Rameau d'Or Rosé (Côtes de Provence, France)	58
Margrain River's Edge Pinot Noir (Martinborough)	57
Man O'War Syrah (Waiheke Island)	62

THE CREAM OF CATAN	16
Crème de Menthe, Vodka, Cacao white, cream	
TICKET TO GINTOWN	16
Larios citrus gin, Lemon juice, soda, egg white	
CODENAME: MOSQUITO	17
Tequila, Campari, Lemon juice	
VICTORY POINT	17
Tequila, Cointreau, Lime	
CHAMPIONS OF THE STATE	17
White rum & lime Daiquiri but you choose your champion	
CONTESSA Add Strawberry liquor	
CAPTAIN Add Blue Curacao	
AMBASSADOR Add Apple sourz	
DUKE Add Crème de Cassis	
ASSASSIN Add Peach schnapps	

NECTAR OF THE GODS	17
Bombay gin, honey, lemon juice	
THE PIRATE'S BOUNTY	18
Dark rum, Malibu, cream, chocolate, coconut	
SILK ROAD OLD FASHIONED	21
Bourbon, gingernut sugar, bitters	

COCKTAIL OF THE WEEK	
Ask our Bartenders for the cocktail of the week!	



RANDOM SHOTS



ROLL OUR INFAMOUS 20-SIDED DICE AND FACE YOUR FATE!

Ask our staff for more info

NON ALCOHOLIC DRINKS

ICED TEA (Lemon / Peach / Mango)	6.5
ICED CHOCOLATE (with whipped cream)	9.5
SMOOTHIES (Apple & Feijoa / Mango / Berry)	9.5
JUICE (Apple / Orange / Pineapple)	5
GINGER HONEY LEMON TEA (Hot)	6.5
VISTA SPARKLING (Passionfruit / Feijoa / Watermelon)	5.5
SOFT DRINK (Coke / Coke No Sugar / Sprite / Fanta)	4.5



TACOS

(2 Tacos)

SMOKY BEEF

17

Smoky minced beef, cheddar cheese, slaw, pickled jalapeño, salsa negra, chipotle mayo, red onion, coriander.

FRIED CHICKEN

17

Fried chicken, southwest mayo, Kaffir lime and chili sauce, cabbage, spring onion, coriander.

FISH TACOS

18

Beer battered market fish, baja dressing, slaw, tomato salsa, onion, coriander, dill.

PRAWN TACOS

17

Chipotle lime marinated prawns, slaw, baja sauce, onion, jalapeño, tortilla strips, coriander.

BBQ JACKFRUIT

16

Young jackfruit, black beans, tofu, crispy taco strips, mesclun, coriander.

MUSHROOM TACOS

16.5

Pan fried button mushroom tossed in salsa roja, hummus, tofu, white cabbage, kale chips and parsley.



BURGERS

(On a Brioche bun served with shoestring fries, & ketchup)

BEEF & BACON

21.5

Beef patty with candied bacon, cheddar cheese, cos lettuce, red onion, gherkin, chipotle mayo and Manuka BBQ.

BEEF & CREAMY MUSHROOM

21.5

Beef patty with creamy mushrooms, onion, Swiss cheese, cos lettuce, chipotle mayo.

MEXICAN PORK

21

Chef's special marinated pork patty, cheddar cheese, cos lettuce, pickled jalapeños, Mexican corn chips, chipotle mayo.

KOREAN CHICKEN

21

Korean inspired marinated crispy chicken, Japanese mayo, mesclun lettuce, pickled gherkins, red onion, and our house spicy chili sauce.

FISH BURGER

23

Herb panko crumb tarahiki fish, Swiss cheese, red onion, mesclun lettuce, gherkins and baja sauce.

TOFU BURGER

20

Chef's special marinated tofu patty, cheddar cheese, mesclun, red onion, Manuka BBQ sauce. Japanese mayo.



SHARING & SIDES



FLAT BREAD

13

Garlic flat bread, olive oil, parsley, with our house hummus.

BROCCOLINI

14

Pan-fried broccolini,, parmesan cheese, lemon zest, basil, salsa, garlic, extra virgin olive oil.

GARLIC BUTTER PRAWNS

16

Pan fried tiger prawns, salted egg yolk sauce, capers, parmesan.

ROASTED PUMPKIN SALAD

16

Roasted Pumpkin, mesclun lettuce, croutons, chickpea, sliced roasted almonds, cherry tomatoes, white balsamic, parmesan cheese.

CHICKEN BITES

16.5

Fried chicken with our house chipotle mayo.

SPICY STICKY CHICKEN BITES

17.5

Fried chicken with our house made Korean inspired spicy sauce.

JALEPEÑO BITES

14

Crumbed Jalapeño and cheese balls with our chipotle mayo.

POLENTA FRIES

12

Served with salsa roja sauce.

SHOESTRING FRIES

9.5

Thin cut fries with ketchup.

 VEGETARIAN

 VEGAN

 VEGAN OPTION

 SPICY

GLUTEN FREE OPTIONS ARE AVAILABLE



Room for more?

You absolutely deserve it.



DESSERT



CHOCOLATE BROWNIE

9

With chocolate sauce and whipped cream, chocolate ganache.

S'MORES (two)

10

Charred marshmallow and Reese's peanut butter cups sandwiched between digestive biscuits.

CHEESECAKE

12

Florentines New York style baked cheesecake with whipped cream and mixed berry syrup.

BUTTERSCOTCH STICKY DATE PUDDING (AFTER 5PM)

15

House baked sticky date pudding, topped with hot butterscotch sauce and vanilla ice cream

SKILLET COOKIE ICE CREAM (AFTER 5PM)

15

Freshly baked choc-chip & walnut cookie topped with vanilla ice cream