

DICE & FORK

-DRINKS-

SIGNATURE COCKTAILS

FRUITS OF CATAN	17
Midori, triple sec, lemon juice	
SAGRADA SLING	18
Pink gin, triple sec, lime & pineapple juice, egg white	
VICTORY POINT	18
Tequila, Cointreau, lime	
CONSTITUTION CHECK	19
Bombay gin, maraschino, lemon, orange bitters	
THE PIRATE'S BOUNTY	19
Dark rum, Malibu, cream, chocolate, coconut	
CODENAME: BOULEVARDIER	21
Rye whiskey, Campari, red vermouth	
SILK ROAD OLD FASHIONED	22
Bourbon, ginger nut sugar, bitters	
CHAMPIONS OF THE STATE	18
White rum and 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

COCKTAIL OF THE WEEK

Ask our Bartenders for the current cocktail of the week!

WINE



HOUSE (glass 11 / bottle 44)

Chardonnay
Pinot Gris
Sauvignon Blanc
Rosé
Pinot Noir
Merlot
Shiraz

BY THE BOTTLE

Spy Valley Pinot Gris	60
(Marlborough, NZ)	
Allan Scott Cecilia Brut Sparkling	65
(Marlborough, NZ)	
Catalina Sounds Pinot Noir	63
(Marlborough, NZ)	
PASK Gimblett Gravels Syrah	59
(Hawkes Bay, NZ)	

RANDOM SHOTS!

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

Ask our staff for more info

DICE & FORK

-DRINKS-



BEER

ASAHI Lager	9
TIGER Lager	9
HEINEKEN Lager	9
PANHEAD SUPER CHARGER APA	12
CASSELS DRY HOPPED PILSNER Pilsner	12
CASSELS MILK STOUT Milk stout	12
BEHEMOTH CHUR Pale ale	12
BEHEMOTH HOPPED UP ON PILS Pilsner	12
SAWMILL LOW CARB Pale ale	12
LIBERTY JUNGLE JUICE Hazy IPA	13
LIBERTY KNIFE PARTY IPA	13
EXPORT CITRUS Lager 2% ABV	9
HEINEKEN ZERO Lager 0% ABV	9
GARAGE PROJECT FUGAZI Session 2.2%	10

Ask about our rotating guest beer list

CIDER



ZEDEN CRISP APPLE CIDER	10
ZEDEN CIDER WITH BERRIES	10
HALLERTAU GRANNY SMITH CIDER	12
SCOUNDRELS & ROGUES PEAR CIDER	12

HARD SODA/SELTZERS

CRIMSON BADGER GINGER BEAR	13
GARAGE PROJECT LEMON LIME	12
GARAGE PROJECT PINEAPPLE PASSION	12
GARAGE PROJECT CHERRY PEACH	12

NON ALCOHOLIC DRINKS




ICED TEA (Lemon / Peach / Mango)	6.5	ICED CHOCOLATE (with whipped cream)	9.5
VISTA SPARKLING (Passionfruit / Feijoa / Watermelon)	6	REAL FRUIT SERIOUS SMOOTHIES Ve GF	11
JUICE (Apple / Orange / Pineapple / Cranberry)	5	REBOOT Mango, pineapple, banana, passion fruit	
SOFT DRINK (Coke / Coke Zero / Sprite / Fanta)	5	ENERGISE Strawberries, apple, pineapple, dates	
REDBULL (Classic / Zero Sugar)	6.5	VITALITY Strawberries, mango, raspberries, goji berries	
GINGER HONEY LEMON TEA (Hot)	6.5	ACAI ACTIVATE Acai, blueberries, banana, dates	

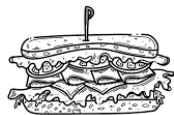
Add a shot of protein to any smoothie - \$1.5

DICE & FORK



MAINS

- CHICKEN BURRITO BOWL GF** 24
Chicken and beans with corn chips, guacamole, salsa and sour cream on purple rice
- TERIYAKI BEEF GF** 24
Thin slices of marinated beef, fried egg, seasonal veggies on purple rice
- VEGAN TERIYAKI GF Ve** 23
Minced falafel patty with fried tofu, seasonal veggies on purple rice
- CURRIED SAUSAGES GF**  24
Curried pork sausages, with slow cooked onions, edamame and lentils with cheesy fried mashed potato balls
- COCONUT CHICKPEA CURRY Ve GFO**  23
Chefs special chickpea curry with cauliflower bites and purple rice
- PRAWN NOODLE SALAD GF**  23
Cold vermicelli, prawns, satay, sweet chilli sauce, slaw, fresh veggies, chilli flakes
- BEER BATTERED FISH & CHIPS** 26
Deep fried beer battered fish, with side salad, shoestring fries, tzatziki, and ketchup



SANDWICHES

(on a fresh ciabatta bun with shoestring fries and ketchup)

- BEEF & ONION JAM** 25
Beef brisket patty with house onion jam, cheddar cheese, lettuce, alfalfa and mayo
- KOREAN CHICKEN**  24
Korean inspired marinated chicken, mayo, slaw, cucumber and our house Korean chilli sauce
- FALAFEL AND HUMMUS v** 23
Falafel patty, avocado, slaw, mayo and red pepper hummus
- SWEET CHILLI TOFU Ve** 23
Sweet chilli marinated tofu, cucumber, slaw, mayo

V = Vegetarian
Ve = Vegan

Vo = Vegetarian with Vegan option
 = Mild/Med Spicy  = Hot spicy

GF = No added gluten (May contain traces)
GFO = No added gluten option

DICE & FORK



SIDES & SHARING

- FLAT BREAD** v 14
Garlic flat bread, olive oil, parsley, with our house red pepper hummus
- CAULIFLOWER BITES** Ve GFO 16
Seasoned aquafaba coating, served with kaffir lime sauce
- CHICKEN TENDERS**
Panko crumbed chicken tenders
- ORIGINAL** - With kaffir lime sauce and mayo 19
- SWEET & SPICY** - Tossed in our sticky sweet & spicy sauce 🌶️ 20
- SPICY ROULETTE** - Original but with one insanely spicy 🌶️🌶️ 20
- JALEPEÑO BITES** v 🌶️ 15
Crumbed jalapeño and cheese balls served with mayo
- BEER BATTERED ONION RINGS** v 15
Served with kaffir lime sauce
- TAKOYAKI** 16
Octopus balls, bonito flakes, teriyaki, Japanese mayo, nori seasoning
- EDAMAME** Ve GF 14
In shell, with a garlic soy glaze
- SHOESTRING FRIES** Ve GFO 9.5
Thin cut fries with ketchup
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DESSERT



- AFFOGATO** v 13
Vanilla ice cream, biscoff, with a shot of espresso
Optionally add shot [Baileys | Brandy | Rum | Kahlua | Maraschino | Frangelico] 11
- BAKED BERRY CHEESECAKE** v 16.5
New York style baked cheesecake with berry coulis and berry whipped cream
- CHOCOLATE BROWNIE** Ve GF 15
Chefs special dark chocolate brownie with vegan vanilla ice cream
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