

DICE & FORK

-DRINKS-

SIGNATURE COCKTAILS

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	
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	
CHAMPIONS OF THE STATE	17
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 10 / bottle 39)

Chardonnay
Sauvignon Blanc
Pinot Gris
Rosé
Pinot Noir
Merlot
Shiraz

BY THE BOTTLE

Man O'War Pinot Gris	57
(Waiheke Island)	
Rameau d'Or Rosé	60
(Côtes de Provence, France)	
Margrain River's Edge Pinot Noir	59
(Martinborough)	
Man O'War Syrah	64
(Waiheke Island)	

RANDOM SHOTS!

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

Ask our staff for more info

DICE & FORK

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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
EPIC BLUE	Low Carb Pale ale	12
EPIC JOOSE PARTY	Hazy IPA	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 for our rotating guest beer list

CIDER



SOMMERSBY APPLE CIDER	9
SOMMERSBY BLACKBERRY CIDER	9
HALLERTAU GRANNY SMITH CIDER	12
SCOUNDRELS & ROGUES PEAR CIDER	12

HARD SODA/SELTZERS

NATIVE - LEMON & YUZU	11
NATIVE - BERRY & BLACKCURRENT	11
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)	5.5	REAL FRUIT SERIOUS SMOOTHIES Ve GF	10
JUICE (Apple / Orange / Pineapple / Cranberry)	5	REBOOT Mango, pineapple, banana, passion fruit	
SOFT DRINK (Coke / Coke Zero / Sprite / Fanta)	4.5	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 🎲



BURGERS

(On a brioche bun served with shoestring fries and ketchup)

BEEF & BACON

22.5

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

KOREAN CHICKEN 🌶️

22

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

FISH BURGER

23

Panko crumbed tarakihi, cheddar cheese, red onion, mesclun lettuce, gherkin and baja sauce.

BLACK BEAN BURGER Vo

20.5

Black bean and beetroot patty, cheese, pickled red onion, mesclun, gherkin, mayo and BBQ sauce.



BOWLS

BULGOGI BEEF

23

Minced bulgogi beef, with fried egg, bean sprouts, crispy kale, pickled daikon on purple rice.

CHICKEN BURRITO BOWL

23

Pan seared salsa negra chicken, black beans, charred corn, onion, tomato salsa on purple rice.

COCONUT CHICKPEA CURRY 🌶️ Ve GF

23.5

Chickpea curry with cauliflower bites and purple rice.

ROAST BEETROOT SALAD Vo GF

20

Roasted beetroot wedges, feta, tofu, walnuts, mesclun, rocket, maple vinaigrette.



TACOS (3 Tacos)

FRIED CHICKEN 🌶️

20.5

Fried chicken, chipotle mayo, Kaffir lime and chili sauce, slaw, spring onion and coriander.

FISH TACOS

20.5

Beer battered market fish, baja dressing, slaw, tomato, pickled red onion and coriander.

MUSHROOM TACOS Ve GFO

19.5

Pan fried mushroom tossed in salsa roja, hummus, tofu, slaw, crispy kale and parsley.

V = Vegetarian
Ve = Vegan

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

GF = Gluten Free
GFO = Gluten Free option

DICE & FORK



SHARING & SIDES

- FLAT BREAD** v 13
Garlic flat bread, olive oil, parsley, with our house hummus.
- CAULIFLOWER BITES**  Ve GFO 15
Seasoned aquafaba coating, served with salsa roja sauce.
- CHICKEN BITES** 16.5
Buttermilk 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**  v 14
Crumbed Jalapeño and cheese balls with our chipotle mayo.
- POLENTA FRIES** Ve GF 12
Served with salsa roja sauce.
- EDAMAME** Ve GFO 14
In shell, with a garlic soy glaze
- SHOESTRING FRIES** Ve GFO 9.5
Thin cut fries with ketchup.



DESSERT



- S'MORES** (two) 10
Charred marshmallow and Reese's peanut butter cups between digestive biscuits.
- CHEESECAKE** 12.5
New York style baked cheesecake with whipped cream and mixed berry syrup.
- BUTTERSCOTCH STICKY DATE PUDDING** (After 5pm) 15
House baked sticky date pudding, with hot butterscotch sauce and vanilla ice cream.
- CHOCOLATE BROWNIE LIKE NO OTHER!** Ve GF (After 5pm) 15
Chefs special dark chocolate brownie with vegan vanilla ice cream.

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