

SIGNATURE COCKTAILS

THE CREAM OF CATAN Crème de Menthe, vodka, cacao white, cream	16
TICKET TO GINTOWN Larios citrus gin, lemon juice, soda, egg white	16
CODENAME: MOSQUITO Tequila, Campari, lemon juice	17
VICTORY POINT Tequila, Cointreau, lime	17
NECTAR OF THE GODS Bombay gin, honey, lemon juice	17
THE PIRATE'S BOUNTY Dark rum, Malibu, cream, chocolate, coconut	18
SILK ROAD OLD FASHIONED Bourbon, gingernut sugar, bitters	21
CHAMPIONS OF THE STATE 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	17



HOUSE (glass 10 / bottle 39)

Chardonnay Sauvignon Blanc Pinot Gris Rosé Pinot Noir Merlot Shiraz

BY THE BOTTLE

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

COCKTAIL OF THE WEEK

Ask our Bartenders for the current cocktail of the week!



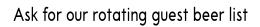
ROLL OUR INFAMOUS 20-SIDED DICE AND FACE YOUR FATE!

Ask our staff for more info





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





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



NATIVE - LEMON & YUZU	11
NATIVE - BERRY & BLACKCURRENT	11
GARAGE PROJECT PINEAPPLE PASSION	12
GARAGE PROJECT CHERRY PEACH	12

NON ALCOHOLIC DRINKS

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ICED TEA	6.5	ICED CHOCOLATE (with whipped cream) 9.5	
(Lemon / Peach / Mango)		REAL FRUIT SERIOUS SMOOTHIES Ve GF 10	
VISTA SPARKLING (Passionfruit / Feijoa / Watermelon	5.5	REBOOT Mango, pineapple, banana, passion fruit	
JUICE (Apple / Orange / Pineapple / Cranberry)	5	ENERGISE Strawberries, apple, pineapple, dates	
SOFT DRINK (Coke / Coke Zero / Sprite / Fanta)	4.5	VITALITY Strawberries, mango, raspberries, goji berries	
REDBULL (Classic / Zero Sugar)	6.5	ACAI ACTIVATE Acai, blueberries, banana, dates	
GINGER HONEY LEMON TEA (Hot)	6.5	Add a shot of protein to any smoothie - \$1.5	





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

BEEF & BACON

22.5

22

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

KOREAN CHICKEN 🌶

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

FISH BURGER

23

20.5

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

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

BOWLS

BULGOGI BEEF

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

CHICKEN BURRITO BOWL

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 GE

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



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.

Vo = Vegetarian with Vegan option \checkmark = Mild/Med Spicy \checkmark \checkmark = Hot spicy 23

23

20



	SHARING & SIDES
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FLAT BREAD v Garlic flat bread, olive oil, parsley, with our house hummus.	13	
CAULIFLOWER BITES Ve GFO Seasoned aquafaba coating, served with salsa roja sauce. 	15	
CHICKEN BITES Buttermilk fried chicken with our house chipotle mayo.	16.5	
SPICY STICKY CHICKEN BITES / / Fried chicken with our house made Korean inspired spicy saud	17.5 ce.	
JALEPEÑO BITES V Crumbed Jalapeño and cheese balls with our chipotle mayo.	14	
POLENTA FRIES Ve GF Served with salsa roja sauce.	12	
EDAMAME Ve GFO In shell, with a garlic soy glaze	14	
SHOESTRING FRIES Ve GFO Thin cut fries with ketchup.	9.5	
DESSERT 6		
S'MORES (two) Charred marshmallow and Reese's peanut butter cups between diges	stive biscuits.	10
CHEESECAKE New York style baked cheesecake with whipped cream and mixed b	erry syrup.	12.5
BUTTERSCOTCH STICKY DATE PUDDING (After 5 House baked sticky date pudding, with hot butterscotch sauce and vo	. ,	15 n.
CHOCOLATE BROWNIE LIKE NO OTHER! Ve G	F (After 5pm)	15

Chefs special dark chocolate brownie with vegan vanilla ice cream.

Vo = Vegetarian with Vegan option \checkmark = Mild/Med Spicy \checkmark \checkmark = Hot spicy 12.5