

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

NECTAR OF THE GODS 19

Bombay gin, honey, lemon juice

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

WINE



HOUSE (glass 11 / bottle 44)

Chardonnay

Pinot Gris

Sauvignon Blanc

Rosé

Pinot Noir

Merlot

Shiraz

BY THE BOTTLE

Man O'War Pinot Gris 59
(Waiheke Island)

Rameau d'Or Rosé 62
(Côte de Provence, France)

Margrain River's Edge Pinot Noir 61
(Martinborough)

Man O'War Syrah 66
(Waiheke Island)

COCKTAIL OF THE WEEK

Ask our Bartenders for the current cocktail of the week!

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
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

CIDER



ZEDEN CRISP APPLE CIDER	10
ZEDEN CIDER WITH BERRIES	10
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

Ask for our rotating guest beer list

NON ALCOHOLIC DRINKS

ICED TEA	6.5
(Lemon / Peach / Mango)	
VISTA SPARKLING	6
(Passionfruit / Feijoa / Watermelon)	
JUICE	5
(Apple / Orange / Pineapple / Cranberry)	
SOFT DRINK	5
(Coke / Coke Zero / Sprite / Fanta)	
REDBULL	6.5
(Classic / Zero Sugar)	
GINGER HONEY LEMON TEA (Hot)	6.5

ICED CHOCOLATE (with whipped cream)	9.5
REAL FRUIT SERIOUS SMOOTHIES Ve GF	11
REBOOT	
Mango, pineapple, banana, passion fruit	
ENERGISE	
Strawberries, apple, pineapple, dates	
VITALITY	
Strawberries, mango, raspberries, goji berries	
ACAI ACTIVATE	
Acai, blueberries, banana, dates	

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

DICE & FORK



MAINS

BULGOGI BEEF GF 24

Minced bulgogi beef, with fried egg, bean sprouts, seasonal veges on purple rice

Vegan – Sub for black bean with crispy tofu

CURRIED SAUSAGES GF 24

Curried pork sausages, with onions, edamame and lentils on base of fried cheesy mashed potato balls

PRAWN BURRITO BOWL GF 25

Pan seared prawns, edamame, slaw, charred corn, pineapple salsa on purple rice

BEER BATTERED FISH & CHIPS 26

Deep fried beer battered fish, with side salad, shoestring fries, tzatziki, and ketchup

COCONUT CHICKPEA CURRY Ve GF 25

Chefs special chickpea curry with cauliflower bites and purple rice

WARM PUMPKIN SALAD Vo GF 24

Roasted pumpkin, cashew, parmesan, alfalfa, tzatziki and roasted red pepper hummus



BURGERS

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

BEEF & ONION 24

Beef patty with beer battered onion rings, pickled red onion, cheddar cheese, cos lettuce, gherkin, mayo and BBQ sauce

KOREAN CHICKEN 24

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

BLACK BEAN BURGER Vo 23

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

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**  19
Panko crumbed chicken tenders with kaffir lime sauce and mayo
 Ask about our spicy roulette 
- JALEPEÑO BITES** v  15
Crumbed jalapeño and cheese balls served with mayo
- BEER BATTERED ONION RINGS** v 14
Served with kaffir lime sauce
- POLENTA FRIES** Ve GF 13
Served with ketchup
- EDAMAME** Ve GF 16
In shell, with a garlic soy glaze
- SHOESTRING FRIES** Ve GFO 9.5
Thin cut fries with ketchup
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DESSERT



- BAKED LEMON CHEESECAKE** v (After 5pm) 15
New York style baked cheesecake with lemon curd and whipped cream
- BUTTERSCOTCH STICKY DATE PUDDING** v (After 5pm) 16
House baked sticky date pudding, with hot butterscotch sauce & French 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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