

DICE & FORK

-DRINKS-

SIGNATURE COCKTAILS

FRUITS OF CATAN 17
Midori, triple sec, lemon juice

SAGRADA SLING 18
Pink gin, triple sec, lime, pineapple juice

TIMETRAVEL PARADOX 18
Vodka, cranberry, pomegranate, triple sec, lime

CONSTITUTION CHECK 19
Bombay gin, maraschino, lemon, orange bitters

MERCHANT'S BOUNTY 20
Kahlua, vodka, coconut cream salted pistachio

CODENAME: BOULEVARDIER 21
Rye whiskey, campari, red vermouth

SILK ROAD OLD FASHIONED 22
Bourbon, ginger nut sugar, bitters

THE DUNES OF ARRAKIS 18
(15ea if you get a full set!)
Frozen margaritas where you choose your twist

THE EMPEROR Add strawberry liquor

BENE GESSERIT Add blue curacao

ATREIDES Add midori liquor

SPACING GUILD Add crème de cassis

HARKONNEN Add peach schnapps

THE FREMEN Add banana liquor

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
CASSELS MILK STOUT Milk stout	12
BEHEMOTH CHUR Pale ale	12
BEHEMOTH HOPPED UP ON PILS Pilsner	12
SAWMILL LOW CARB Pale ale	12
PANHEAD SUPER CHARGER APA	13
GARAGE PROJECT WHITE MISCHIEF Sour	13
LIBERTY JUNGLE JUICE Hazy IPA	14
LIBERTY KNIFE PARTY IPA	14
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	11
ZEDEN CIDER WITH BERRIES	11
HALLERTAU GRANNY SMITH CIDER	13
SCOUNDRELS & ROGUES PEAR CIDER	13

HARD SODA/SELTZERS

CRIMSON BADGER GINGER BEAR	12
GREENHILL BERRY CRUSH	12
GREENHILL PINEAPPLE EXPRESS	12
GREENHILL LEMON & ELDERFLOWER	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, passionfruit	
SOFT DRINK (Coke / Coke Zero / Sprite / Sprite Zero)	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



TACOS

(3 soft tortilla tacos)

MEXICAN BEEF TACOS GFO 24

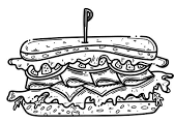
Pan fried beef mince with salsa, cheese, house chipotle mayo, red onion, jalapeno, pickled slaw, coriander

PRAWN TACOS GFO 26

Light crispy prawns, house chipotle mayo, red onion, pineapple, Japanese mayo, mesclun, coriander

BBQ JACKFRUIT TACOS Ve GFO 22

BBQ marinated young jackfruit, tofu cubes, corn tortilla chips, chipotle mayo, pickled slaw, coriander



SANDWICHES

(on a ciabatta bun with shoestring fries and ketchup)

BEEF & ONION JAM 25

Beef brisket patty with house onion jam, cheese, lettuce, bbq sauce, mayo

KOREAN CHICKEN 24

Korean inspired marinated chicken, lettuce, mayo, house Korean chilli sauce, pickled slaw

FALAFEL AND HUMMUS Vo 23

Falafel patty, lettuce, cheese, red pepper hummus, vegan mayo



BOWLS

CHICKEN BURRITO BOWL GF 24

Seasoned chicken and beans with corn chips, salsa, sour cream and jalapeno slices on purple rice

TERIYAKI BEEF GF 24

Thin sliced marinated beef, fried egg, seasonal veggies, corn tortilla strings on purple rice

VEGAN TERIYAKI GF Ve 23

Minced falafel patty, fried tofu cubes, corn tortilla strings, and fresh veggies and on purple rice

MOROCCAN LAMB SALAD GF 26

Sliced roasted lamb rump, baby potatoes, mesclun salad, cherry tomato, pumpkin seeds with tzatziki sauce

BEER BATTERED FISH & CHIPS 28

Deep fried beer battered fish, with coleslaw, shoestring fries, tzatziki, ketchup

V = Vegetarian
Ve = Vegan

Vo = Vegetarian with Vegan option
 = Mild/Med 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, sesame, with house red pepper hummus
- 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** Ve 15
Served with kaffir lime sauce
- GARDEN SALAD** Ve GF 16
Mesclun lettuce, mandarin, dried cranberry, cherry tomatoes, corn tortilla strips, pumpkin seeds with maple vinaigrette
- SHOESTRING FRIES** Ve GFO 9.5
Thin cut fries with ketchup



DESSERT



- AFFOGATO** v 13
Vanilla ice cream, biscoff, with a shot of espresso
Opt. add shot [Baileys | Brandy | Rum | Kahlua | Maraschino | Frangelico] +11
- CHOCOLATE BROWNIE** Ve GF 15
Chefs special dark chocolate brownie with vegan vanilla ice cream
- DESSERT SPECIAL!**
Ask our team for the current dessert special :-)

V = Vegetarian
Ve = Vegan

Vo = Vegetarian with Vegan option
 = Mild/Med Spicy

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