

FOOD MENU



SMALL PLATES

ST JOHNS FRIED CHICKEN | 25
house pickles, confit garlic aioli (LG)

HOUSE-BAKED FOCACCIA | 13
hummus, olive oil, flaky salt (LD, V)

MARINATED BURRATA | 25
red pepper stew, soft herbs (LG, V)

HOUSE MARINATED OLIVES | 14
garlic, rosemary, lemon (LD, LG, V)

RAW MARKET FISH | 24
Thai basil, olive tapenade, creme fraiche (LG)

CHEF'S PICK

MUSHROOM ARANCINI | 21
truffle aioli, burnt leek (V)

CRISPY FRIED SQUID | 23
preserved lemon mayo, furikake (LD, LGO)

PATATAS BRAVAS | 17
bravas sauce, fried potato, vegan garlic aioli (LD, LG, V, VGO)

SKIN ON FRIES | 15
confit garlic aioli, tomato ketchup (LD, LG, V, VGO)

SALADS

CAESER SALAD | 25
crisp cos, soft poached egg, parmesan, anchovy, bacon (LGO, VO)

CHARRED ZUCCHINI & BURRATA | 32
chicory, pickled orange, majoram, spinach, buckwheat (LG, V)

ROAST PUMPKIN & CHICKPEA | 24
mixed leaf, sesame & maple dressing, kale, seeds & grains (LD, LG, V, VGO)

UPGRADES

BACON +6, ONION RINGS +4, HALLOUMI +8, FRIED EGGS +5, FRIED OR GRILLED CHICKEN +10

LARGE PLATES

BRAISED LAMB SHOULDER PAPPARDELLE | 36
tomato ragu, taleggio, baby chard (LDO, LG)

COQ AU VIN | 35
pomme puree, baby onions, carrot, bacon, red wine jus (LG)

PAN FRIED MARKET FISH | 36
mussel & leek broth, new season potatoes (LG)

TEMPURA BATTERED FISH & CHIPS | 33
tartare, minted crushed peas, lemon (LD, LG)

SEARED CAULIFLOWER | 29
roasted pepper stew, labneh, gremolata, buckwheat (LDO, LG, V, VGO)

PUMPKIN RISOTTO | 32
whipped feta, pickled pumpkin, sage & walnut butter (LDO, LG, V, VGO)

BURGERS

All served with skin on fries.

BUTTERMILK FRIED CHICKEN | 30
preserved lemon & garlic aioli, crispy leaves, house pickles, brioche sesame bun (LGO)

HOUSE-BLEND BEEF | 30
pickled tomato & red onion chutney, crispy leaves, house pickles, confit garlic aioli (LDO, LGO)

MUSHROOM & HALLOUMI | 29
onion marmalade, truffle aioli, pickled red onion, rocket, brioche sesame bun (LGO, V)

UPGRADES

BACON +6, BEEF PATTY +10, ONION RINGS +4, HALLOUMI +8, FRIED EGGS +5, FRIED OR GRILLED CHICKEN +10



ORDER & PAY ON YOUR PHONE
We'll bring it to you!

GRILL

All served with a roast tomato, portobello mushroom, onion rings & skin on fries (LDO, LG)

250G RUMP | 40

250G PORTERHOUSE | 38

200G EYE FILLET | 42

SIDES

1 for 12 | 2 for 16 | 3 for 21

WALDORF SALAD
grapes, walnut, celery, chicory (LG, V)

CHARRED SEASONAL GREENS
savoy cabbage achoiade, walnut (LD, LG, V)

ROASTED NEW POTATOES
parsley, herb oil, flaky salt (LD, LG, V, VGO)

HERB & GREEN LEAF SALAD
pickled red onion, house dressing (LD, LG, V)

BRAISED CARROTS
honey, buckwheat (LD, LGO, V, VGO)

DESSERTS

STICKY TOFFEE PUDDING | 16
white chocolate, toffee sauce, vanilla bean ice cream (V)

CHOCOLATE MOUSSE TART | 16
honeycomb, cherries (V)

MULLED PEAR | 16
winter berry, olive oil crumble, coconut sorbet (LD, V)

EXPRESS LUNCH | WEEKDAYS 12PM - 3PM
35 with wine or beer | 30 with non-alcoholic drink
**Items included in the promotion

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
Seafood Origin: A Australian | I – Imported | M – Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens. Please note: all credit and debit card transactions incur a bank surcharge fee of 1.9%+GST. EFTPOS (must insert card & select cheque or savings), Me&u mobile orders, and NZVC App transactions are surcharge free. 15% public holiday surcharge applies.

SPRITZ

Aperol Spritz 19.5
Aperol, Sparkling, Soda, Orange

Limoncello Spritz 19.5
Limoncello, House Sparkling, Lemon, Soda

Hugo Spritz 19.5
Elderflower, House Sparkling, Lemon, Mint, Soda

SIGNATURE COCKTAILS

Portside Sour 24
Bitter Aperitivo, Port, Lemon, Agave, Egg White

Harbour Blush 24
Apricot, Triple Sec, Orange, Lime, Grenadine, Egg White

Peach Please 25
Vodka, peach schnapps, grenadine, lemon

Dragonboat 24
Spiced Rum, Triple Sec, Berry Liqueur, Pineapple, Lime, Mango, Orgeat

Plank You Very Much 25
Rum, Mango Liqueur, Orange, Pineapple, Lime, Coconut

CLASSIC COCKTAILS

Margarita 22
100% Blue Agave Tequila Reposado, Triple Sec, Lime

Tommy's Margarita 22
100% Blue Agave Tequila Reposado, Lime, Agave

Rosebud 23
Vanilla Vodka, Passionfruit, Pineapple, Cranberry, Lemon

Pina Colada 22
White rum, Lime, Coconut, Pineapple

Negroni 21
London Dry Gin, Campari, Vermouth

Espresso Martini 22
Vodka, Coffee Liqueur, Cold Drip Coffee

Amaretto Sour 22
Disaronno Amaretto, Old Forester, Lemon, Foamer

Cosmopolitan 22
Vodka, Triple Sec, Lime, Cranberry

Mojito 22
White rum, Lime, Mint, Soda

Long Island Iced Tea 24
Vodka, Rum, Tequila, Gin, Triple Sec, Lemon, Cola

Paloma 23
100% Blue Agave Tequila Reposado, Lime, Grapefruit, Soda

BUBBLES

	SM	LG	BTL
Cloudy Bay Pelorus NV Marlborough, NZ	19.5		92
Mount Paradiso Prosecco Murray Darling, SA	16		77
Moet & Chandon Imperial Brut NV Epernay, FR	31		150
Veuve Clicquot Brut Yellow Label Reims, FR			198
Ruinart NV Rose Reims, FR			275
Dom Perignon Vintage Brut 2015 Epernay, FR			570

WHITE

	SM	LG	BTL
Rebel Sauvignon Blanc Marlborough, NZ	14.5	21.5	64
Petal & Stem Sauvignon Blanc Marlborough, NZ	16.50	27	79
Mill Flat Sauvignon Blanc Marlborough, NZ	16	26	77
Dog Point Sauvignon Blanc Marlborough, NZ			99
Mandoleto Pinot Grigio Delle Venezie, Italy	15.5	25.0	74
Rippon Mature Vines Riesling Central Otago, NZ			130
Red Hut Pinot Gris Marlborough, NZ	17	27	81
Radford Dale 'Vinum' Chenin Blanc Stellenbosch, South Africa			88
Jules Taylor Gruner Veltliner Marlborough, NZ			88
Pazo Cilleiro Albarino Galicia, SP			88
Lost Woods Chardonnay Limestone Coast, AUS	16.5	26.5	79
Wairau River Chardonnay Marlborough, NZ	17.5	29.5	84
Man O War Estate Chardonnay Waiheke Island, NZ			102
Dom. Thierry Mothe Chablis Burgundy, FR			130

ROSE

	SM	LG	BTL
Rebel Rose Hawkes Bay, NZ	14.5	21.5	64
Summerhouse Pinot Rose Marlborough, NZ			76
Sud Rose Aude Valley, FR	17	27	81

RED

	SM	LG	BTL
Rebel Merlot Central Otago, NZ	14.5	21.5	64
Rose & Rose Pinot Noir Marlborough, NZ	17	27	81
Nga Waka 'Three Paddles' Pinot Noir Martinborough, NZ			91
Ata Rangi 'Crimson' Pinot Noir Martinborough, NZ			104
Two Paddocks Pinot Noir Central Otago, NZ			148
Kopiko Bay Merlot Marlborough, NZ	17	27	81
Elephante 'El Valiente' Tempranillo Castilla-la-Mancha, Spain	15.5	25	76
El Payador Malbec Mendoza, ARG	17.5	28	84
Antinori Santa Christina Sangiovese Merlot Tuscany, Italy			87
Little Giant Shiraz Barossa Valley, AUS	17.5	29.5	84
South Rock Shiraz Barossa Valley, AUZ	16.5	26.5	79
Trinity Hill Syrah Hawkes Bay, NZ			102
Te Mata Estate Range Cab Merlot Hawkes Bay, NZ			78

MOCKTAILS

Purple Pace Cranberry, Butterfly Pea Syrup, Hibiscus Syrup, Lemon **13**

Tiki Time Coconut, Yuzu, Lime **13**

Sweet 16 Strawberry, Lime, Mint, Pineapple, Lemonade **13**

BEER & CIDER

TAP BEER (425ML/570ML)

Kirin Ichiban | 5%
Kirin Hyoketsu Lemon | 6.0%
Guinness | 4.2%
Stella Artois | 4.6%
Speights Summit Ultra | 4.2%
Panhead Supercharger APA | 5.7%
Panhead Quickchange XPA | 4.6%
Panhead Sandman Hazy Pale Ale | 5.2%
Emersons Bookbinder | 3.7%
Emersons Hazed & Confused | 5.8%
Emerson's Pilsner | 4.9%
Macs Ginger Beer | 5.0%
Macs Gold | 4.0%
Macs Cloudy Apple | 4.7%

BOTTLED BEER

Corona | 13.4
Steinlager Classic | 12.4
Steinlager Pure | 12.4
Speights Summit Ultra | 11.5
Steinlager Tokyo Dry | 12.9
Stella Artois | 11.4
Panhead Supercharger APA | 15.3
Macs Freeride Alcohol Free Pale Ale 0% | 12
Steinlager Light 330mL | 11.5
Steinlager 0% | 10.2

NON-ALCOHOLIC

Non-Alcoholic Wine

Edenvale Sauvignon Blanc | SA

SM 11.5
LG 19.0
BLT 55

Soft Drinks

Coke, Coke Zero, Lemonade, Lift, Ginger Ale **7.2**
Lemon, Lime and Bitters **8.4**
Bundaberg Ginger Beer **7.2**
Voyage Sparkling Water | 500ml / 1L **8.4 / 13.3**

Red Bull 8.4

Original or Sugar Free
Almighty Juice (organic) 7.0
Apple, Orange & Mango
Juices 7.2

Orange, Cranberry, Apple, Pineapple, Tomato
Top Shelf Tonic East Imperial 5.8
Old World, Original, Grapefruit
Fever-Tree Tonic 5.6
Elderflower

Coffee

Long Black | Short Black | Piccolo | Short Macchiato 5.8
Flat White | Cappuccino | Latte | Mocha 6.2
Hot Chocolate | Americano | Chai Latte
Decaf | Takeaway +0.9
Oat, Coconut, Soy, Almond, Extra Shot +1.5

Iced Chocolate | Iced Coffee 7.6

Pot of Tea Green 6.2

Chamomile | English Breakfast | Earl Grey | Peppermint | Berrylicious