



SMALL PLATES

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

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

MARINATED BURRATA | 25 ADD BREAD | 3
red pepper stew, soft herbs (LG, V)

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

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, coriander, vegan garlic aioli (LD, LG, V, VGO)

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

TRUFFLE FRIES | 17
parmesan, truffle oil, parsley (LDO, LG, V)

SALADS

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

CHARRED ZUCCHINI & BURRATA | 32
chicory, pickled orange, marjoram, 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, kale (LDO)

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

TRY OUR WOAP BURGER!
Hash It Out | 28
Fried chicken, chicken salt hash, smashed cucumber, pickled tomato relish, garlic aioli, American cheese, apostle hot sauce, Poneke milk bun

HOUSE-BLEND BEEF | 30 **
Swiss cheese, pickled tomato & red onion chutney, crispy leaves, house pickles, confit garlic aioli, brioche sesame bun (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 ring & skin on fries (LDO, LG). All of our beef is New Zealand prime steer beef, aged for at least 21 days.

250G RUMP CAP | 40
250G SIRLOIN | 45
300G SCOTCH FILLET | 55

SIDES 1 for 12 | 2 for 16 | 3 for 21

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

CHARRED SEASONAL GREENS
savoy cabbage anchoiade, walnut (LD, LG, VO, VGO)

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

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

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

DESSERTS

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

CHOCOLATE MOUSSE | 16
honeycomb, cherries (LG, V)

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

EXPRESS LUNCH | WEEKDAYS 12PM - 3PM
35 with 150ML house wine or 425ML house beer
30 with non-alcoholic drink
**Items included in the promotion

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 Aperativo, Port, Lemon, Agave, Foamee

Harbour Blush 24
Apricot, Triple Sec, Orange, Lime, Grenadine, Foamee

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 Brew

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

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
Mill Flat Sauvignon Blanc Marlborough, NZ	16	26	77
Dog Point Sauvignon Blanc Marlborough, NZ			99
Pennello Pinot Grigio Delle Venezie, Italy	16	26	77
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	22	35	104
Two Paddocks Pinot Noir Central Otago, NZ			148
Craggy Range Te Puna Road Pinot Noir Martinborough, NZ			120
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
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, Hibiscus, Lemon 13

Tiki Time Coconut, Yuzu, Lime 13

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

BEER & CIDER

TAP BEER (425ML/570ML)	BOTTLED BEER
Kirin Ichiban 5%	Corona 13.4
Kirin Hyoketsu Lemon 6.0%	Corona Cero 0% 10.5
Guinness 4.2%	Guinness 0.0 10
Stella Artois 4.6%	Steinlager Classic 12.4
Speights Summit Ultra 4.2%	Speights Summit Ultra 11.5
Panhead Supercharger APA 5.7%	Steinlager Tokyo Dry 12.9
Panhead Road Hog NZIPA 5.8%	Stella Artois 11.4
Panhead Sandman Hazy Pale Ale 5.2%	Panhead Supercharger APA 15.3
Emersons Bookbinder 3.7%	Macs Freeride Alcohol Free Pale Ale 0% 12
Emersons Hazed & Confused 5.8%	Steinlager Light 330mL 11.5
Emerson's Pilsner 4.9%	Steinlager 0% 10.2
Macs Ginger Beer 5.0%	
Macs Gold 4.0%	
Macs Cloudy Apple 4.7%	

NON-ALCOHOLIC

Non-Alcoholic Wine	SM	LG	BLT
Edenvale Sauvignon Blanc SA	11.5	19.0	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
Original, Grapefruit
Fever-Tree Tonic 5.6
Eldeflower, Light Mediterranean

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 | Large +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