

LIGHT BITES

HANDCUT FRIES <i>V GF</i> Horopito mayo	8
SQUID Salt and pepper crusted, smoked chipotle mayo	17
CHIPOTLE POPPERS <i>V</i> Mozzarella, coriander, harissa dip	16
TIGER PRAWNS <i>V GF</i> Tempura furikake, yuzu citrus dip	20
CHICKEN WINGS <i>GF DF</i> Fire cracker hot sauce, ranch dip	16

SANDWICHES AND BURGERS

WAGYU BEEF BURGER Bacon, free range egg, cheddar, onion relish on a kumara sourdough bun, handCUT fries	28
LAMB BELLY BAO Steamed bun, slaw, hoisin sauce, coriander, shoestring fries	25
CAJUN CHICKEN SANDWICH Bacon, L.T.O, avocado, chipotle mayo, turkish bread, handCUT fries	25
GREENSHELL MUSSEL BURGER <i>GF</i> Fritter, L.T.O, yuzu lemon mayo, kumara sourdough bun, shoestring fries	25
PORK SANDWICH Shaved pork loin, sauerkraut, tomato, b&b pickles, garlic Panini, shoestring fries	25
MUSHROOM BURGER <i>V</i> All vegan wild mushroom patty, L.T.O, egg free bun, shoestring fries	25

All burgers and sandwiches available. Gluten free on request.

V - Vegetarian

GF - Gluten Free

GFO - Gluten Free Optional

DF - Dairy Free

 *- Traditionally Inspired*

NZ Cut Specialty Dish

PIZZA

SMOKED SALMON Crème fraiche, capers, mini pickled onions, wild rocket	28
SAMBAL CHICKEN Mozzarella, crispy shallot, spring onion, coriander, anchovies	17
SPANISH CHORIZO Mozzarella, caramelised onion, roasted peppers, smoked paprika	16
MARGHERITA <i>GF</i> Roma tomato, mozzarella, fresh basil	20

All pizzas available. Gluten free on request.

COMFORT CLASSICS

SEAFOOD CHOWDER Mussels, smoked hapuka, clams, karengo, red chicory, brown butter ciabatta	18
KIWIANA Beer battered snapper fillet, handCUT fries, tartar sauce, malt vinegar, fresh lemon and watercress	29
BABY BACK RIBS 1/2kg cooked low & slow, sticky hoisin bbq sauce, coleslaw, handCUT fries	34
BAKED ORECCHIETTE PASTA <i>V</i> Pecorino cheese cream, broccoli and cauliflower	24
GNOCCHI POMODORO <i>V</i> HandCUT, tomato sauce, fresh basil, kalamata olive, parmesan	25
PRAWN BAKMI GORENG Stir-fried vegetables & egg noodles, spicy sambal, fried egg, crispy shallots	26
CHOP SALAD <i>V</i> Heirloom tomato, cucumber, peppers, avocado, green leaves, provencal dressing	17
· add Chicken	10
· add Smoked Salmon	12

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NZ Cut Specialty Dish

COCKTAILS

FEELING BUBBLY **17**

Cocchi Americano, Dolin's Dry Vermouth, Sparkling wine, Mint, Lemon, Sugar, Soda water

OLD FASHIONED SAILOR **18**

Sailor Jerry Rum, Mount Gay XO Rum, Maple syrup, Angostura and Orange Bitters

IN THE NIGHT **17**

Chartreuse Cassis, Vodka, Blueberry jam, Lemon, Egg white

IT'S GOOD **16**

Kiwifruit Vodka, Cranberry juice, Kiwifruit, Lime

PINEAPPLE EXPRESS **17**

Plantation Pineapple Rum, Chambord, Pineapple juice, Lemon, Angostura bitters

TOUCH OF SUMMER **16**

Raspberry Vodka, Peach Liquor, Mango nectar, Orange juice, Lime, Pineapple foam (foam contains cream)

SEEDLIP LIGHT & PLACEBO COCKTAILS



SEEDLIP
DISTILLED NON-ALCOHOLIC SPIRITS

ANGEL

17

Light Cocktail

Seedlip Garden 108, Gin Mare,
Rosemary, Lemon, Sugar, Egg white



Seedlip Garden 108

*Peas, hay, spearmint,
rosemary, thyme*

MATCHA LOVE

17

Light Cocktail

Seedlip Spice 94, Japanese Whisky,
Matcha syrup, Honey syrup, Lemon,
Egg white

PERFECT THYME

17

Placebo Cocktail

Seedlip Garden 108, Thyme, Cherry
syrup, Lime, Soda water



Seedlip Spice 94

*Allspice berries, cardamom,
grapefruit peel, lemon peel, oak
bark, cascarilla bark*

COOL AS A CUCUMBER

17

Placebo Cocktail

Seedlip Garden 108, Cucumber,
Sesame syrup, Lemon

Looking for something else?
Just ask our bartenders.