

AT THE BAR

ON TAP

Heineken	9.5 / 12.5
Lagunitas IPA	13.0
Tuatara Pilsner 5%	11.5
Tuatara Hazy Pale Ale 5.5%	12.5
FEATURE TAP - Always changing ever evolving	POA

BOUTIQUE BREWS

Monteith's Velvet Stout 4.9%	500ML	17.0
Duncan's Yuzu Dry Lager 4.7%	330ML	11.0
Duncan's Coco Husk Stout 6%	330ML	12.0
Duncan's Juniper IPA 7%	330ML	12.0
Three Boys Wheat Beer 5%	500ML	18.0
Three Boys Pilsner 5.5%	500ML	18.0

CIDER

Monteith's Crushed Apple 4.5%	330ML	10.0
Paynter's Qyte Plummy 4.7%	330ML	12.0

BOTTLED

Monteith's Original	10.0
Monteith's "Low Carb" IPA 4.5%	10.0
Heineken 5%	10.0
Sol (Mexico) 4.9%	10.0
Tiger (Singapore) 5%	10.0
FEATURE BOTTLE - Always changing ever evolving	POA

LIGHT BREWS

Heineken 0%	330ML	9.0
Heineken Light 2.5%	330ML	9.0

SIGNATURE COCKTAILS

JUST PEACHY Finlandia vodka, peach, lemon, cranberry mint, ginger beer	14
RHUBARB G&T The Botanist gin, rhubarb, thyme, lemon, ginger, juniper, tonic	15
RUM & BASS stolen smoked rum, passionfruit, lemon, tamarind, pandan leaf	15
TEQUILING ME SOFTLY Kaffir lime infused El Jimador tequila, lime, chardonnay, coconut, nutmeg	15

GRAZING MENU

TODAY'S BREAD

smoked paprika butter,
olive oil 18

DUCK LIVER PARFAIT

truffle butter, marmalade,
crostini 18.5

LAMB CROQUETTE

chimichurri, chipotle
mayonnaise 19

F.F.C. "FIDDLESTICKS FRIED CHICKEN"

candied kumara, toasted
corn salsa 21.5

SALMON GRAVADLAX

avocado & pea smash,
creme fraiche, balsamic
pearls 21.5

CHILLI CARAMEL PORK BAO

kimchi slaw, kewpie mayo 19.5

LEMONGRASS & CHILLI CHICKEN SALAD

green beans, carrot,
peanuts 26.5

HOUSE BURGER

beef pattie, smoked
cheddar, onion relish,
cos lettuce, fries 27

RISOTTO

roasted butternut, bacon,
hazelnut oil, mascarpone 28

FRENCH FRIES

mayonnaise, ketchup 11

POLENTA FRIES

parmesan, rosemary &
truffle aioli 12.5