

MENU

BREADS

WARM BAKED CIABATTA
balsamic olive dip / beetroot & mint dip / creamy sriracha hummus 11.9

FLATBREAD
garlic butter / feta / confit onion / mozzarella 10.9

ADD anchovies **OR** bacon 3.0

SMALL PLATES

SMOKED RED SNAPPER CHOWDER
sweet corn / prawn / corn dog roll 17.9

RICOTTA GNUDI
roast pepper gazpacho / pickled mushroom / crispy lotus root 18.5

FRESH GINGER HOISIN DUCK ROLLS
vermicelli rice noodles / coriander / sriracha mayo 20.5

SALMON CARPACCIO
seaweed salad / balsamic caviar / EVOO 19.9

BRAISED BEEF BRISKET TACO
shredded lettuce / radish / peanut & green chilli salsa / pickled apple 16.9

TIGER PRAWN & FRESH HERB FISH CAKE
roast pepper gazpacho / papaya / seaweed 18.9

STEAMED NZ GREEN LIPPED MUSSELS
white wine garlic cream **OR** coconut & lemongrass
SMALL 16.9 / **LARGE** 24.9

SOUTHERN FRIED CHICKEN
papaya & pickle salad / sriracha mayo 18.5

SALT & CHILLI SQUID
petite salad / wasabi aioli **SMALL** 18.9 / **LARGE** with shoestring fries 24.9

NEW YORK STYLE WINGS
Buffalo wing sauce & blue cheese dip **OR** ginger hoisin, sesame & chilli furikake / celery ½ **DOZ** 15.9 / **1 DOZ** 24.9

PLATTERS

SURF
steamed NZ mussels / fresh herb fish cake / salt & chilli squid / tempura prawns / salmon carpaccio / baked ciabatta / cucumber pickle / condiments 59.9

TURF
New York style wings / BBQ ribs / jerk chicken spears / hunter's sausage / ginger soy lamb loin / bread / condiments 59.9

SALADS

CAESAR
baby cos / crispy bacon / anchovies / poached egg / croutons / parmesan / Caesar dressing 20.9

BETROOT & QUINOA
baby spinach / spiced pumpkin seed / red onion / feta / orange segment / lemon honey vinaigrette 20.9

GINGER SOY BEEF SALAD
mesclun / carrot / cucumber / sprout / crispy noodles / peanut / fresh herb & chilli sauce 23.5

ADD jerk chicken **OR** pan-fried prawns **OR** salt & chilli squid 7.0

CREATE YOUR OWN

POKE BOWL

27.5 EA

Served with edamame / cucumber / carrot / kimchi / sesame & chilli furikake

CHOOSE YOUR BASE: steamed rice **OR** soba noodles

CHOOSE YOUR PROTEIN: salmon **OR** chicken **OR** beef brisket

CHOOSE YOUR SAUCE: hot laksa sauce **OR** miso soup

BURGERS

DEGREE BEEF
100 % NZ beef patty / tomato / lettuce / cheese / onion jam / beetroot relish / aioli / shoestring fries 22.9

GRILLED CHICKEN NEW YORKER
bacon / tomato / lettuce / green tomato & jalapeño chutney / cheese / BBQ sauce / shoestring fries 22.9

ADD bacon & fried egg 5.0

DOUBLE YOUR PROTEIN extra beef patty **OR** grilled chicken 10.0



MENU

PIZZAS

MARGHERITA vine tomato / fresh basil / chilli / mozzarella 20.9

PEPPERONI button mushroom / bacon / red pepper / onion / olives / mozzarella 22.9

JERK CHICKEN roasted garlic / sundried tomato / basil / chilli / mozzarella 23.5

MEDITERRANEAN olive / mushroom / onion / feta / red pepper / rocket 20.9

PANCETTA creamed spinach / mushroom / parmesan / fresh oregano / mozzarella 23.9

MEAT LOVERS chorizo / pepperoni / ham / tamarind BBQ sauce / aioli 23.9

GLUTEN FREE BASE ADD 2.5

MAINS

FISH & CHIPS
grilled or beer battered / crinkle cut fries / green salad / tartare sauce
SMALL 19.9 / LARGE 27.9

PAN SEARED MARKET FISH
ricotta gnudi / bok choy / miso soup / nori cracker 32.9

CONFIT DUCK LEG
slow braised red cabbage / rosti / mango sriracha sauce 34.9

FREE RANGE CHICKEN BREAST
cashew purée / bok choy / goji berries / chipotle 29.9

CRISPY PORK KNUCKLE
duck fat potato / pickled apple / miso & maple glaze 30.5

GREEN PEA RISOTTO
broccolini / pickled mushroom / parmesan 25.9
ADD grilled chicken OR pan-fried prawns 7.0

SALMON LINGUINE
mushroom / spinach / caper / onion / chilli / garlic / fresh herbs / parmesan 26.9

TAMARIND BBQ SAUCE GLAZED PORK RIBS
slow cooked / slaw / wedges / sour cream 34.5

COCONUT & LEMONGRASS CHICKEN
radish / coriander / crispy basil / shallot / smoked garlic flatbread 27.9

CHARGRILLED GRASS-FED BLACKSTAR BEEF
kumara & pumpkin gratin / burnt onion purée / baby turnip / carrot / snow pea / red wine jus / 200G eye fillet 39.9 OR 250G scotch 37.9

SIDES

..... 7.0 EACH
mini Caesar salad / green salad / smoky mushrooms / crinkle cut fries / shoestring fries / garlic mash / seasoned wedges

..... 10.0 EACH
miso maple green beans with almond / garlic soy sautéed broccolini with sesame

STONE GRILL DINING

Stone Grill dining allows your meal to be presented on a heated stone that cooks at your table. For the perfect Stone Grill experience, simply slice your meat, allow searing & cook to your liking – enjoy!

THE CHEF'S TASTING PLATE

ginger soy lamb loin / Blackstar beef / jerk chicken spears / hunter's sausage / tiger prawns / scallops / market fish / aioli / red wine jus / BBQ sauce 38.9

LIGHT

JERK CHICKEN SPEARS / green salad / sriracha mayo 19.9

TIGER PRAWNS / house-made slaw / chimichurri 24.9

MAIN

RANCHER Blackstar beef rump / slaw / shoestring fries / aioli / 250gm 31.9 / 400gm 44.9

GINGER SOY LAMB LOIN quinoa salad / slow braised red cabbage / chimichurri 37.5

LAND LOVER jerk chicken spears / lamb loin / hunter's sausages / Blackstar beef / papaya & pickle slaw / sautéed greens / red wine jus 34.9

OCEAN FARE salmon / market fish / scallops / tiger prawns / green pea risotto / seaweed salad / chimichurri 34.9

PRESIDENT 200gms grass-fed eye fillet / garlic mash / smoky mushrooms / smoky red wine jus 38.5

MAKE IT A SURF & TURF

two scallops / two prawns 9.9

DESSERTS

..... **CRÈME CARAMEL**
raspberry & pomegranate sorbet 13.9

..... **GLUTEN FREE BROWNIE**
Tia Maria crème anglaise / berry compote / vanilla ice cream 13.9

..... **MULLED WINE POACHED PEAR**
pistachio ice cream / milk crumble / meringue 14.5

..... **ALMOND & PINK PEPPER CHIFFON CAKE**
Black Doris plum sorbet / orange / vanilla foam / hazelnut praline 14.5

..... **AORANGI BRIE**
golden raisins / fruit paste / crackers 14.9

LUNCH

BREADS

WARM BAKED CIABATTA.....
balsamic olive dip / beetroot & mint dip / creamy sriracha hummus 11.9

FLATBREAD.....
garlic butter / feta / confit onion / mozzarella 10.9

ADD anchovies **OR** bacon 3.0

SMALL PLATES

SMOKED RED SNAPPER CHOWDER.....
sweet corn / prawn / corn dog roll 17.9

RICOTTA GNUDI.....
roast pepper gazpacho / pickled mushroom / crispy lotus root 18.5

FRESH GINGER HOISIN DUCK ROLLS.....
vermicelli rice noodles / coriander / sriracha mayo 20.5

SALMON CARPACCIO.....
seaweed salad / balsamic caviar / EVOO 19.9

BRAISED BEEF BRISKET TACO.....
shredded lettuce / radish / peanut & green chilli salsa / pickled apple 16.9

TIGER PRAWN & FRESH HERB FISH CAKE.....
roast pepper gazpacho / papaya / seaweed 18.9

STEAMED NZ GREEN LIPPED MUSSELS.....
white wine garlic cream **OR** coconut & lemongrass
SMALL 16.9 / **LARGE** 24.9

SOUTHERN FRIED CHICKEN.....
papaya & pickle salad / sriracha mayo 18.5

SALT & CHILLI SQUID.....
petite salad / wasabi aioli **SMALL** 18.9 / **LARGE** with shoestring fries 24.9

NEW YORK STYLE WINGS.....
Buffalo wing sauce & blue cheese dip **OR** ginger hoisin, sesame & chilli furikake / celery ½ **DOZ** 15.9 / **1 DOZ** 24.9

SUCCULENT PORK RIBS.....
tamarind glaze / BBQ sauce / slaw 19.5

PLATTERS

SURF.....
steamed NZ mussels / fresh herb fish cake / salt & chilli squid / tempura prawns / salmon carpaccio / baked ciabatta / cucumber pickle / condiments 59.9

TURF.....
New York style wings / BBQ ribs / jerk chicken spears / hunter's sausage / ginger soy lamb loin / bread / condiments 59.9

SALADS

CAESAR.....
baby cos / crispy bacon / anchovies / poached egg / croutons / parmesan / Caesar dressing 20.9

BETROOT & QUINOA.....
baby spinach / spiced pumpkin seed / red onion / feta / orange segment / lemon honey vinaigrette 20.9

GINGER SOY BEEF SALAD.....
mesclun / carrot / cucumber / sprout / crispy noodles / peanut / fresh herb & chilli sauce 23.5

ADD jerk chicken **OR** pan-fried prawns **OR** salt & chilli squid 7.0

CREATE YOUR OWN

POKE BOWL

27.5 EA

Served with edamame / cucumber / carrot / kimchi / sesame & chilli furikake

..... **CHOOSE YOUR BASE**

steamed rice **OR** soba noodles

..... **CHOOSE YOUR PROTEIN**

salmon **OR** chicken **OR** beef brisket

..... **CHOOSE YOUR SAUCE**

hot laksa sauce **OR** miso soup

PIZZAS

MARGHERITA.....
vine tomato / fresh basil / chilli / mozzarella 20.9

PEPPERONI.....
button mushroom / bacon / red pepper / onion / olives / mozzarella 22.9

JERK CHICKEN.....
roasted garlic / sundried tomato / basil / chilli / mozzarella 23.5

MEDITERRANEAN.....
olive / mushroom / onion / feta / red pepper / rocket 20.9

PANCETTA.....
creamed spinach / mushroom / parmesan / fresh oregano / mozzarella 23.9

MEAT LOVERS.....
chorizo / pepperoni / ham / tamarind BBQ sauce / aioli 23.9

GLUTEN FREE BASE ADD 2.5

LUNCH

MAINS

FISH & CHIPS
grilled or beer battered / crinkle cut fries / green salad /
tartare sauce **SMALL** 19.9 / **LARGE** 27.9

BEEF BRISKET SANDWICH
onion jam / mozzarella / sundried tomato & olive chutney /
jerk spice bell pepper / sourdough / seed mustard aioli 20.5

DEGREE BEEF BURGER
100 % NZ beef patty / tomato / lettuce / cheese / onion
jam / beetroot relish / aioli / shoestring fries 22.9

GRILLED CHICKEN NEW YORKER BURGER
bacon / tomato / lettuce / green tomato & jalapeño chutney /
cheese / BBQ sauce / shoestring fries 22.9

ADD bacon & fried egg 5.0

DOUBLE YOUR PROTEIN extra beef patty **OR** grilled chicken 10.0

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ginger soy lamb loin / Blackstar beef / jerk chicken spears /
hunter's sausage / tiger prawns / scallops / market fish /
aioli / red wine jus / BBQ sauce 38.9

LIGHT

JERK CHICKEN SPEARS / green salad / sriracha mayo 19.9

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MAIN

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shoestring fries / aioli / 250gm 31.9 / 400gm 44.9

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slow braised red cabbage / chimichurri 37.5

LAND LOVER jerk chicken spears / Blackstar beef /
lamb loin / hunter's sausages / papaya & pickle slaw /
sautéed greens / red wine jus 34.9

OCEAN FARE salmon / market fish / scallops /
tiger prawns / green pea risotto / seaweed salad /
chimichurri 34.9

PRESIDENT 200gm grass-fed eye fillet / garlic mash /
smoky mushrooms / smoky red wine jus 38.5

MAKE IT A SURF & TURF

two scallops / two prawns 9.9

SIDES

7.0 EACH
mini Caesar salad / green salad / smoky mushrooms /
crinkle cut fries / shoestring fries / garlic mash /
seasoned wedges

10.0 EACH
miso maple green beans with almond /
garlic soy sautéed broccolini with sesame

DESSERTS

CRÈME CARAMEL
raspberry & pomegranate sorbet 13.9

GLUTEN FREE BROWNIE
Tia Maria crème anglaise / berry compote /
vanilla ice cream 13.9

MULLED WINE POACHED PEAR
pistachio ice cream / milk crumble / meringue 14.5

ALMOND & PINK PEPPER CHIFFON CAKE
Black Doris plum sorbet / orange /
vanilla foam / hazelnut praline 14.5

AORANGI BRIE
golden raisins / fruit paste / crackers 14.9



EXPRESS

30 MINS OR YOUR MEAL'S FREE
11.30AM – 6PM



-14.9 EACH-

SMOKED RED SNAPPER CHOWDER

sweet corn / prawn / corn dog roll

SALT & CHILLI SQUID

petite salad / wasabi aioli

COCONUT & LEMONGRASS CHICKEN CURRY

steamed rice / salad

GREEN PEA RISOTTO

broccolini / pickled mushroom / parmesan

FISH GOUJONS

shoestring fries / salad / tartare sauce

LIGHT POKE BOWL

ginger hoisin chicken / rice / edamame / radish /
cucumber / carrot / sesame seed



BITES



-14.9 EACH-

SMOKED RED SNAPPER CHOWDER

sweet corn / prawn / corn dog roll

SALT & CHILLI SQUID

péfite salad / wasabi aioli

COCONUT & LEMONGRASS CHICKEN CURRY

steamed rice / salad

GREEN PEA RISOTTO

broccolini / pickled mushroom / parmesan

FISH GOUJONS

shoestring fries / salad / tartare sauce

LIGHT POKE BOWL

ginger hoisin chicken / rice / edamame / radish /
cucumber / carrot / sesame seed



WINE

CHAMPAGNE

		FLUTE	1/2 BOTTLE	BOTTLE
G.H. Mumm Cordon Rouge	Reims	20.0	49.5	99.0
Perrier Jouët Grand Brut	Epernay			135.0

SPARKLING

		FLUTE	200ML	BOTTLE
Deutz Marlborough Cuvee	Marlborough		20.0	69.0
Brancott Estate Brut Cuvee	Marlborough	8.8	12.0	40.0
Brancott Estate Sparkling Sauvignon Blanc	Marlborough			40.0
La Gioiosa Prosecco NV	Treviso	9.0		42.0

ROSÉ

		REGULAR	LARGE	BOTTLE
Straw Island	New Zealand	8.8	14.5	40.0
Good Company	Marlborough	9.0	15.0	43.0
Babydoll	Marlborough	10.0	16.0	47.0
Aronui	Nelson	11.0	18.0	52.0
SOHO Black Collection Westwood	Waiheke Island	12.0	20.0	58.0

SAUVIGNON BLANC

Straw Island	New Zealand	8.8	14.5	40.0
Montana Festival Block	Marlborough	9.0	15.0	43.0
Good Company	Marlborough	9.5	15.5	45.0
Babydoll	Marlborough	10.0	16.0	47.0
Tohu	Marlborough	10.5	17.0	49.0
Stoneleigh Latitude	Marlborough	12.0	20.0	58.0
Rabbit Ranch	Marlborough	12.5	21.0	61.0

CHARDONNAY

Straw Island	New Zealand	8.8	14.5	40.0
Montana Festival Block	Gisborne	9.0	15.0	43.0
Snapper Rock	Hawke's Bay	9.5	15.5	45.0
Kumeu Village	Kumeu	10.5	17.0	49.0
Te Mata Estate Vineyards	Hawke's Bay	11.5	19.0	55.0
Matawhero Single Vineyard	Gisborne	12.0	20.0	58.0
Church Road McDonald Series	Hawke's Bay			69.0

AROMATICS

Straw Island Pinot Gris	New Zealand	8.8	14.5	40.0
Montana Festival Block Pinot Gris	Waipara	9.0	15.0	43.0
Babich Pinot Gris	Marlborough	10.0	16.0	47.0
Oyster Bay Pinot Gris	Hawke's Bay	10.5	17.0	49.0
Rabbit Ranch Pinot Gris	Central Otago	11.5	19.0	55.0
SOHO Black Collection Jagger Pinot Gris	Marlborough			57.0
Peter Yealands Riesling	Marlborough	10.5	17.0	49.0
Villa Maria Riesling	Marlborough	12.0	20.0	58.0
Villa Maria Gewurztraminer	Gisborne	10.0	16.0	47.0

WINE

PINOT NOIR

		REGULAR	LARGE	BOTTLE
Montana Festival Block	Waipara	9.5	15.5	45.0
Babydoll	Marlborough	10.0	16.0	47.0
Stoneleigh Latitude	Marlborough	11.5	19.0	55.0
Babich	Marlborough	12.0	20.0	58.0
Rabbit Ranch	Central Otago	13.5	23.0	69.0
Rua by Akarua	Central Otago	14.0	24.0	70.0
Nevis Bluff	Central Otago			89.0

MERLOT + BLENDS

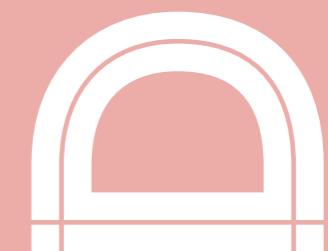
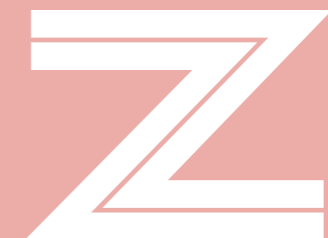
Straw Island Merlot	New Zealand	8.8	14.5	40.0
Montana Festival Block Merlot Cabernet	Hawke's Bay	9.0	15.0	43.0
Thornbury Merlot	Hawke's Bay	9.5	15.5	45.0
Stoneleigh Latitude Merlot	Marlborough	11.5	19.0	55.0
Grant Burge Fifth Generation	Barossa Valley	12.0	20.0	58.0
Church Road Core Merlot Cabernet Sauvignon	Hawke's Bay	11.5	19.0	55.0

OTHER REDS

Chakana Malbec	Mendoza	10.0	16.0	47.0
Campo Viejo Tempranillo	Rioja	12.0	20.0	58.0
Tempus Two Silver Series Cabernet Sauvignon	Hunter Valley	10.0	16.0	47.0

SHIRAZ / SYRAH

Tempus Two Silver Series Shiraz	Hunter Valley	10.0	16.0	47.0
Mr. Riggs The Truant Shiraz	McLaren Vale	11.0	18.0	52.0
Te Mata Estate Vineyards Syrah	Hawke's Bay	12.0	20.0	58.0



BEER

TAP BEER

Heineken	Black Dog Chomp NZPA
Monteith's Pointers Pale Ale	Monteith's Golden Lager
Tiger	Monteith's Original Ale

GUEST TAPS

Offering a selection of rotating craft beers.

BOTTLED BEER

Heineken	Sol
Heineken Light 2.5%	Tiger
Desperados	Tui Lager

TAP CIDER

Monteith's Crushed Apple
Old Mout range

BOTTLED CIDER

Monteith's Crushed Pear
Monteith's Lightly Crushed Apple 2.8%
Rekorderlig range

LOWER ALCOHOL BEER + CIDER

Heineken Light 2.5%
Amstel Light 2.5%
EXPORT CITRUS Lemon 2.0% / Grapefruit 2.0% / Lime & Ginger 2.0% / Citrus 0.0%
Monteith's Lightly Crushed Apple Cider 2.8%

COCKTAILS

Here are a few of our favourite cocktails, carefully selected to incorporate the best of the old and a twist on the new. If you have a drink of choice and you don't see it on our list, then don't hesitate to ask the team.

APPLETINI Absolut Blue, Apple Sourz, Cointreau, lime juice **16.0**

MARGARITA Herradura, Cointreau, lime juice **22.0**

VODKA OR GIN MARTINI Broken Shed OR Rogue Society, Dolin Vermouth, olive OR citrus twist **18.0**

ESPRESSO MARTINI Jumping Goat Coffee, Absolut Vanilia, espresso, sugar syrup **18.0**

LONG ISLAND ICED TEA Absolut, Beefeater, Olmeca, Angostura 3yo, Cointreau, lime juice, cola **22.0**

MOJITO Angostura 7yo, mint, sugar, lime juice **18.0**

COSMOPOLITAN Absolut Citron, Cointreau, cranberry juice, lime juice **16.0**

MAI TAI Appleton's Rum, Cointreau, orgeat syrup, lime, sugar **18.0**

PINA COLADA Mount Gay, Malibu, cream, pineapple juice **16.0**

QUAY WEST COOLER Finlandia, Malibu, De Kuyper Peach Schnapps, Midori, orange juice, cranberry juice **16.0**

STRAWBERRY SENSATION Absolut Pears, Apple Sourz, strawberry pulp, lime juice, lemonade **16.0**

SEX ON THE BEACH Absolut Apeach, De Kuyper Peach Schnapps, orange juice, cranberry juice **16.0**

FISHBOWL SHARERS All 49.0ea

BLUE BREEZE Apple cider, peach schnapps, blue curacao, lime, pineapple juice

FLAMINGO FANCY Prosecco, Apple Sourz, strawberry pulp, lime, lemonade

SHOOTERS All 10.0ea

B52 / QF / Snickers / Godfather / Jam Donut / Gummy Bear

REFRESHMENTS

JUICE + SOFT DRINKS

Bundaberg Ginger Beer

Schweppes Ginger Beer

Export Citrus 0.0%

Appletiser

Red Bull Range

ALLGANICS ICED TEA Lemon /
Peach / Mango

ALLGANICS JUICE
Pomegranate & Cranberry /
Apple & Blackcurrant

TEA + COFFEE

English Breakfast / Earl Grey /
Green / Chamomile /
Peppermint

Macchiato

Flat White / Short Black /
Long Black / Mochaccino /
Cappuccino / Americano

Latte / Chai Latte /
Hot Chocolate

ICED Chocolate / Mocha /
Coffee

Fluffy

Soy / Decaf / Extra Shot

HOUSE-MADE SODAS

Old-fashioned lemonade

Weekly edition

MOCKTAILS

NOJITO mint, fresh lime, sugar,
soda

VIRGIN MARY Degree spice
mix, tomato juice

JUICY LUCY cranberry juice,
orange juice, pineapple juice,
fresh lime, passionfruit

SHIRLEY TEMPLE ginger ale,
raspberry, maraschino cherry

ANTIPODES WATER

STILL 500mL/1 litre

SPARKLING 500mL/1 litre




KIDS


COCONUT & LEMONGRASS CHICKEN.....
steamed rice / green veg 10.9  KIDS CHOICE

TAMARIND & BBQ SAUCE GLAZED RIBS
shoestring fries 11.9

FISH & CHIPS.....
grilled **OR** battered / crinkle cut fries / green salad 11.9

GREEN PEA RISOTTO
broccolini / pickled mushroom / parmesan 11.9  KIDS CHOICE


GRILLED CHICKEN
broccolini / green beans 12.9  KIDS CHOICE

BEEF BRISKET.....
green beans / garlic mash / miso & maple glaze 12.9  KIDS CHOICE

BURGER
chicken **OR** beef / tomato / lettuce / cheese / aioli / shoestring fries 11.9

SHARING PLATTER.....
southern fried chicken / pork ribs / chicken spears / carrot & celery sticks / creamy sriracha hummus / toasted bread 35.9

STONE GRILL
chicken spears **OR** hunter's sausage **OR** tiger prawns / green salad **OR** shoestring fries **OR** wedges **OR** garlic mash 14.9


POKE BOWL.....
edamame / cucumber / carrot / white rice **OR** soba noodles / chicken or beef brisket / hot laksa sauce **OR** miso sauce 14.9  KIDS CHOICE

TREATS

KID'S CONES.....
vanilla ice cream **OR** raspberry & pomegranate sorbet / marshmallows 7.5

SUNDAE.....
vanilla ice cream / hazelnut praline / chocolate fish / chocolate sauce 7.5

GLUTEN FREE BROWNIE.....
vanilla ice cream / chocolate sauce 7.5

 **KIDS CHOICE** _____

Meals with the Kids' Choice icon have been developed to meet strict recipe guidelines set by the Heart Foundation.