STARTERS

CHEESY PIZZA BREAD | garlic (V) 12.9
SALT & PEPPER SQUID | aioli 16.5
FRANK’S CHICKEN NIBBLES | spicy habanero OR BBQ 1 oz (GFA) 17.5
GRILLED HALLOUMI, PUMPKIN & MISO ROAST EGGPLANT SKEWERS | green chilli sambal (3) (GF, V) 16.9
PORK BELLY BITES | ginger caramel, chilli, peanuts, kaffir lime (GF) 16.5
SPICED ROASTED CAULIFLOWER | coriander yoghurt (GF, V) 15.5
MAC N CHEESE BITES | smoked chipotle sauce, feta, fried jalapeños (V) 15.5
PORK WONTONS | chilli soy dipping sauce 10.5
THE GARRISON PLATTER | salt & pepper squid, pork belly bites, Frank’s chicken nibbles, mac n cheese bites, pork wontons, crispy onion rings, dipping sauces 69.0

SIDES

FRIES | aioli (V) 9.0
KUMARA FRIES | aioli (V) 9.0
CRISPY ONION RINGS | secret sauce (V) 9.5
COS LEAVES | house dressing, parmesan (GF, V) 9.5
SEASONAL VEGGIES | garlic butter (GF, V) 9.5

MAIN S

SEAFOOD & POTATO CHOWDER | ciabatta 25.9
LOADED BEEF BURGER | onion rings, pickles, cheese, lettuce, tomato, fries 25.9
FRIED CHICKEN BURGER | bacon, pickles, ranch dressing, fries 24.5
FAMOUS #6 PASTA | chicken, bacon, mushroom, onions, cream sauce 23.9
STEAK, CHIPS & SALAD | your choice of: 250g Scotch Fillet (38.5) or 200g Sirloin (32.5) petit salad, roast garlic & herb butter, jus (GF) ADD egg 2.0
FISH & CHIPS | tartare sauce, lemon 23.9
ADD petit salad 3.0
VEGETARIAN COCONUT CURRY | jasmine rice, naan bread 21.5 ADD chicken (V) 6.0
ROAST PORK BELLY | mustard & herb crushed potato, greens, apple sauce (GF) 27.9
1KG ULTIMATE PORK RIBS | 10-hour slow cooked, Garrison BBQ sauce, slow, fries 37.9
NACHOS | Chilli Beef, jalapenos, cheese sauce, sour cream, tomato salsa, guacamole (GF) OR Veggie, mushroom, corn, onion (GF, V) 21.9
QUINOA BOWL | roasted pumpkin, quinoa, spinach, feta, pumpkin seeds, walnut dressing (V) 23.9
ADD chicken 6.0
CLASSIC CAESAR | crispy bacon, baby cos, crushed croutons, egg, anchovy aioli 19.5 ADD chicken 6.0

DESSERT

ICE CREAM SUNDAE | 12.5
CHOCOLATE BROWNIE SLICE | chocolate ice cream, caramel (GF) 13.5
APPLE PIE WAFFLE | toffee apple, caramel, vanilla bean ice cream 13.5

WANT $1 BACK FOR EVERY $10 YOU SPEND?
Sign up to Joylab Rewards and get 10% back as Joylab Rewards Dollars, redeemable here and at 20+ bars, pubs and restaurants across Auckland. Pick up a card right here and head to joylab.co.nz/rewards to sign up for free.

GF - GLUTEN FRIENDLY  |  GFA - GLUTEN FRIENDLY AVAILABLE  |  V - VEGETARIAN  
WE TRY OUR ABSOLUTE BEST BUT OUR KITCHEN IS NOT A GLUTEN-FREE ZONE, SO PLEASE SEE STAFF IF YOU HAVE ANY QUESTIONS.
ALL CREDIT CARD PAYMENTS INCLUD A 2.5% SURCHARGE.
KIDS MENU

CHICKEN NIBBLES | fries, BBQ dipping sauce 12.5
CHEERIOS | fries, tomato sauce 10.5
FISH & CHIPS | tomato sauce 12.5
CHEESEBURGER | beef pattie, cheese, fries 13.5
CHICKEN & VEGGIES | grilled chicken, jus 14.5
PASTA | chicken, bacon, mushroom, onions, cream sauce 12.5
HAWAIIAN PIZZA | bacon, pineapple 13.5
BEEF NACHOS | corn chips, cheese sauce, sour cream 12.5

TREATS

CHOCOLATE BROWNIE | ice cream, chocolate sauce 7.0
ICE CREAM SUNDAE | 7.0
**BEER**

**TAP**
- Heineken
- Heineken Light 2.5%
- Export 33
- Export Gold
- Kingfisher Premium
- Monteith’s Golden Lager
- Monteith’s Patriot APA
- Tuatara Hazy Pale Ale
- Tiger

**BOTTLE**
- Heineken
- Heineken 0.0%
- Heineken Light 2.5%
- Monteith’s Black Beer
- Monteith’s Original Ale
- Monteith’s Radler Bier
- Tuatara Aotea Pale Ale
- Tuatara Pilsner
- Tuatara Hefeweizen
- Export Gold 0.0%
- Export Citrus Lemon 0.0%
- Sol
- Tiger
- Tiger Crystal
- Tuatara Hazy Pale Ale
- Anstel Light 2.5%

**CIDER**

**TAP**
- Monteith’s Crushed Apple

**BOTTLED**
- Monteith’s Crushed Apple
- Monteith’s Mid-Strength Crushed Apple
- Rekorderlig Cocktail
- Strawberry-Lime

**ANTIPODES WATER**
- Sparkling 500ml or 1L
- Still 500ml

**JUICE**
- Apple, pineapple, cranberry, grapefruit, mango, orange, tomato, spiced tomato

**SOFT DRINKS**
- Coke, Diet Coke, lemonade, L&P, ginger ale, tonic
- Lime & soda
- Lemon, lime & bitters
- Red Bull & Red Bull sugar free
- Thirst Smoothie, berry, tropical

**COFFEE & TEA**
- Flat white
- Latte
- Chai latte
- Short black
- Long black
- Cappuccino
- Double espresso
- Macchiato
- Machaccino
- Hot chocolate
- Extra shot
- Kid’s fluffy
- Iced coffee
- Iced chocolate or macha
- English Breakfast tea
- Earl Grey tea
- Peppermint tea

**PREMIUM SPIRITS**

**VODKA**
- Absolut Original, Raspberri, Vanilia | Broken Shed | Finlandia Pure, Mango | Grey Goose | Vladivar

**GIN**
- Beefeater | Bombay Sapphire | Hayman’s Sloe | Hendrick’s | Scapegrace | Tyler’s

**RUM**
- Appleton Estate | Bacardi | Black Magic | Coruba | Flor De Cana | Havana Añejo 3 Años, Especial | Mount Gay Eclipse Gold | Sailor Jerry Spiced Rum

**BOURBON**
- Canadian Club | Early Times | Maker’s Mark | Southern Comfort

**WHISKEY**
- Chivas Regal 12yr | Glenfiddich 12yr | Glenmorangie Original 10yr | Whyte & Mackay | Johnnie Walker Black, Red | Laphroaig 10yr | The Glenlivet 15yr

**TEQUILA**
- El Jimador Blanco, Reposado | Patron XO Café | Jose Cuervo Agave | Pepe Lopez Gold, Silver

**BRANDY**
- St Remy VSOP

**OTHERS**
- Aperol Aperitivo | Campari | Pimm’s No1
**Cocktails**

- **Classic Mojito**: 15.0
  - Flor de Cana Rum, fresh lime, mint, sugar syrup, soda

- **Cranberry Can Jar**: 12.0
  - Vladivar Vodka, apple juice, lime juice, cranberry juice, lemonade, fresh mint

- **Dark & Stormy**: 16.0
  - Black Magic Rum, Angostura Bitters, lime juice, ginger beer

- **Espresso Martini**: 15.0
  - Finlandia Vodka, butterscotch liqueur, coffee

- **French Martini**: 13.5
  - Finlandia Vodka, Chambord, pineapple juice

- **Long Island Iced Tea**: 16.0
  - Finlandia Vodka, City of London Gin, Flor de Cana Rum, El Jimador Reposado Tequila, Triple Sec, Coke, lemon, sugar

- **Mango Can Jar**: 12.0
  - Vladivar Vodka, mango nectar, lemonade, lime juice

- **Ocean Breeze**: 13.5
  - Malibu, Chambord, Blue Curacao, apple juice, lemonade

- **Tennessee Twist**: 15.0
  - Early Times Bourbon, Triple Sec, orange juice, lime juice, sugar syrup, lemonade

- **Tommy’s Margarita**: 15.0
  - El Jimador Reposado Tequila, agave, lime juice

- **The Sugar Daddy**: 13.5
  - City of London Gin, Lycée Liqueur, cranberry juice, lemon juice, sugar syrup, lemonade

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**Mocktails**

- **Virgin Mojito**: 7.0
  - Apple juice, lime wedges, mint, soda

- **Virgin Passion Caprioska**: 7.0
  - Passionfruit, lime wedges, sugar syrup, soda

- **Virgin Sugar Daddy**: 7.0
  - Vanilla syrup, cranberry juice, lemon wedges, ginger beer

- **Virgin Sunrise**: 7.0
  - Orange juice, vanilla syrup, grenadine, soda

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**Wine**

**Champagne**

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<tr>
<th>Name</th>
<th>Flute</th>
<th>1/2 Btl</th>
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<tbody>
<tr>
<td>Mumm Cordon Rouge, Reims</td>
<td>19.0</td>
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<tr>
<td>Deutz Marlborough Cuvee, Marlborough</td>
<td>19.0</td>
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<tr>
<td>Mionetto Prestige Prosecco, Italy</td>
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<tr>
<td>Babydoll Sparkling Blush, Marlborough</td>
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<td>39.0</td>
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**Sparkling**

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<tr>
<td>Deutz Marlborough Cuvee, Marlborough</td>
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<tr>
<td>Babydoll Sparkling Blush, Marlborough</td>
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**Sauvignon Blanc**

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<tbody>
<tr>
<td>Straw Island, New Zealand</td>
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<tr>
<td>Montana Festival Block, Marlborough</td>
<td>9.5</td>
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<td>Babydoll, Marlborough</td>
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<tr>
<td>Villa Maria Private Bin, Marlborough</td>
<td>10.5</td>
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<td>55.0</td>
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<tr>
<td>Stoneleigh Wild Valley, Marlborough</td>
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<td>21.0</td>
<td>60.0</td>
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**Chardonnay**

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<tbody>
<tr>
<td>Straw Island, New Zealand</td>
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<td>15.5</td>
<td>44.0</td>
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<tr>
<td>Montana Festival Block, Hawke’s Bay</td>
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<td>Babydoll, Marlborough</td>
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<td>Te Awa Single Estate, Hawke’s Bay</td>
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<td>Mills Reef Reserve, Hawke’s Bay</td>
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**Pinot Gris**

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<td>Babydoll, Marlborough</td>
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<tr>
<td>SOHO Ziggy, Marlborough</td>
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**Rosé**

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<tr>
<td>Babydoll, Marlborough</td>
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<tr>
<td>Villa Maria Cellar Selection, Marlborough</td>
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<tr>
<td>Waimea Estates Pinot Rosé, Nelson</td>
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<td>SOHO Westwood, Waiheke Island</td>
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**Pinot Noir**

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<tbody>
<tr>
<td>Montana Festival Block, Waipara</td>
<td>9.5</td>
<td>17.0</td>
<td>48.0</td>
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<tr>
<td>Babydoll, Marlborough</td>
<td>10.5</td>
<td>20.0</td>
<td>55.0</td>
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<tr>
<td>Villa Maria Private Bin, Marlborough</td>
<td>11.0</td>
<td>21.0</td>
<td>60.0</td>
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<tr>
<td>Yealands Reserve, Marlborough</td>
<td>12.0</td>
<td>23.5</td>
<td>70.0</td>
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<tr>
<td>Gold River, Central Otago</td>
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**Other Reds**

<table>
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<tbody>
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<td>Straw Island Merlot, Hawke’s Bay</td>
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<td>Montana Festival Block Merlot Cabernet</td>
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<td>Barossa Ink Shiraz, Barossa Valley</td>
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<tr>
<td>Mills Reef Reserve Syrah, Gimmblett Gravels</td>
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