



SMALL BITES

TOM YUM PRAWNS — \$12

FURIKAKE SCORCHED EDAMAME BEANS, chilli salt — \$8

STEAMED MOON CLAM paua xo sauce — \$5.00 ea

PHAD THAI RICE ROLL, tamarind & candy cashews, 3 pc — \$16

RENDANG BEEF CHEEK HAWKER HOUSE ROLL — \$15 ea

MEDIUM

CABBAGE & SHITAKE POT STICKER, salted black beans, black vinegar sesame, 5pc — \$18

CHICKEN LAKSA DUMPLING, green onion, chicken crackling, chive oil, 5pc — \$20

CRISPY PEKING DUCK NIBBLES, sour cucumber, carrot relish, hoisin — \$22

PAN FRIED RED CURRY FISH CAKES, coconut poached mussels, herbs — \$18

SALT & PEPPER SQUID, HHH style, sprouts, bitter lime, pickled chili — \$19

SZECHUAN BEEF TATAKI, edamame salsa, wakame salad — \$25

THAI SPICED SALMON GRAVLAX, puffed rice, kaffir lime gel — \$22

RAW GREEN FISH CURRY, broccoli stalk, crisp rice paper — \$20

LARGER

HHH FISH BOARD — for 2 \$55, for 3 \$75, for 4 \$100

CRYING TIGER BEEF (SEUA RONG HAI), charred broccoli, chilli, toasted ground rice — \$28

MASSAMAN LAMB SHOULDER, fried red onions, smashed roasted potatoes, peanuts — \$27

WILD MEAT JUNGLE CURRY, scud chilli, cherry tomato, charred corn, split pea crunch — \$27

GRILLED MALAYSIAN CHICKEN, salad of iceberg, coriander, mango satay — \$25

VEGETARIAN WOK FRIED GREEN CURRY — \$24

SIDES

CLASSIC PAPAYA SALAD, bean sprouts, toms, sour spice — \$13

BANG BANG CAULIFLOWER, hot sauce, spring onion dip — \$11

HAWKER VEGE, straight from the farm! — \$11

ROTI — \$5 ea

POTATO FRIES, NQA (not quite asian!), dipping sauce — \$11

CHILLI, CHUTNEYS, SAUCES tasting condiment tray — \$7

SWEET

LEMON POSSET, mango cake, coconut crumble — \$14

CHOCOLATE DELICE, cherry gel, satay ice cream — \$14

BY THE GLASS

TAP BEER

mcleods longboarder lager 4.5%	10/12
eddylines roaring 40's porter 5.8%	10/12
concept brewing polarity shifter pale ale 5.8%	10/12
behemoth hopped up on pils 5%	10/12
deep creek misty miyagi hazy IPA 6.5%	10/12
guest beer ... sometimes!	10/12

OTHER CRAFTY BREWS

garage project DFA chilli mango lime, 7.5% 330ml	12
brave brewing tigermilk IPA, 6.4% 330ml	10
sawmill session IPA, 3.7% 330ml	10
mccleods paradise pale ale, 5.5% 330ml	10
yeastie boys pot kettle black porter, 6% 330ml	10
baylands night ryder stout, 5.7% 330ml	10
petone pale ale, 5% 500ml	14
deep creek double IPA, 8.5% 440ml	13
behemoth tasty beverage citrus pale ale, 5% 330ml	10
zeffer crisp apple cider, 5% 330ml	9
parrot dog susan hazy IPA, 6% 440ml	13
sour ales, if you are into sours let us know, ever changing	13
double vision red rascal IPA, 6.3%	10
epic tank sample hazy IPA, limited release, 6.6% 440ml	13
peckhams cider selection	9

METHODE CHAMPAGNE & BUBBLES

no 1 assemblé, marlborough	12
charles joubert champagne special reserve	16
tohu rewa rose methode traditionnelle 2015	12

WHITE WINE

brightwater sav 2018	10
astrolabe province sav, marlborough 2018	11
rimu grove pinot gris 2013	11
astrolabe pinot gris, marlborough 2016	10
neudorf dry riesling 2017	11
boneline dry riesling, waipara 2017	11
sea level home block gewürztraminer 2013	10
kahurangi mt arthur chardonnay 2018	11
greenhough "hope" vineyard chardonnay 2016	13
kahurangi "fume" blanc 2018	11
seifried sweet agnes dessert wine 2016	10
staff pick rose	11

RED WINE

saddleback pinot noir, otago 2017	11
guest pinot noir	11
craggy range "te kahu" merlot/franc, hawkes bay 2018	11
jim barry lodge hill shiraz, australia 2016	11
kahurangi montepulciano 2018	10
sangre de toro grenache, spain 2016	10

THINGS YOU NEED TO KNOW ...

DISHES COME OUT AS
AND WHEN THEY ARE
READY

LET US HOOK YOU UP
\$POA
ONE TAB PER TABLE!

LIKE IT HOTTER???
ASK THE CHEFS TO
"HIT YOU UP!"

WE DON'T SERVE
RICE OR
NOODLES!!

OUR STAFF DON'T
BITE. ASK THEM
ANYTHING!