## Small Bites

**Tom Yum Prawns** — $12

**Furikake Scorched Edamame Beans**, chilli salt — $8

**Phad Thai Rice Roll**, tamarind & candy cashews, 3pc — $16

## Medium

**Rendang Beef Cheek Hawker House Roll**, red cabbage, coconut slaw, chilli jam — $19

**Cabbage & Shiitake Pot Sticker**, salted black beans, black vinegar sesame, 5pc — $18

**Spiced Pork Momo Dumplings**, achaar sauce, onion bhaji — $20

**Crisy 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 chilli — $19

**Szechuan Vension**, charred cos hearts, sweet & sour celery, black garlic — $25

**Thai Spiced Salmon Gravlax**, puffed rice, kaffir lime gel — $22

**Korean Baby Back Pork Ribs**, bulgogi plum sauce & celeriac kimchi — $25

**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**, lettuce cups, coriander, mango satay — $26

**Vegetarian Wok Fried Green Curry** — $24

## Sides

**Classic Papaya Salad**, bean sprouts, tomatoes, sour spice — $13

**Bang Bang Cauliflower**, hot sauce, spring onion dip — $11

**Hawker Vegi**, 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

**Caramelised Apple Wonton**, cardamom & coconut custard, goji berry — $9 ea

## By The Glass

**Parrot Dog Lager** 4.5%

**Yeastie Boys Bigmouth Session IPA** 4.4%

**Northend Super Alpha Pale Ale** 5%

**Behemoth Hopped on Pils 5%**

IPA — whatever we can get our hands on
guest beer ... sometimes!

## Other Crafty Brews

**Garage Project DFA Chili Mango Lime** 7.5% 330ml

**Brave Brewing Tigermilk IPA** 6.4% 330ml

**Sawmill Session IPA** 3.7% 330ml

**McCleods Paradise Pale Ale** 5.5% 330ml

**Yeastie Boys Pot Kettle Black Porter** 6% 330ml

**Baylands Night Ryders Stout** 5.7% 330ml

**Petone Pale Ale** 5% 500ml

**Deep Creek Mountain IPA** 6.5% 440ml

**Behemoth Tasty Beverage Citrus Pale Ale** 5% 330ml

**Zefiro Crisp Apple Cider** 5% 330ml

**Parrot Dogkeith Hazy IPA** 6.4% 440ml

**Sour Ales, if you are into sours let us know, ever changing**

double vision red rascal IPA 6.3%

**Epic Tank Sample Hazy IPA, limited release, 6.6% 440ml**

**Peckham’s Cider Selection**

## Méthode Champagne & Bubbles

no1 assemblé, marlborough — $12

Charles Joubert Champagnes Special Reserve — $16

Touche Rose Methode Traditionnelle 2015 — $12

Gancia Prosecco 200ml — $13

## White Wine

**Brightwater Sauvignon 2019** — $10

**Rimu Grove Pinot Gris 2014** — $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 NT Arthur Chardonnay 2018** — $13

**Greenhough “Hope” Vineyard Chardonnay 2016** — $13

**Kahurangi “Fume” Blanc 2018** — $11

**Seifeld’s Sweet Agnes Dessert Wine 2017** — $10

**Middle Earth Rose 2019** — $11

## Red Wine

**Saddleback Pinot Noir, Otago 2017** — $10

**Guest Pinot Noir** — $11

**Craggy Range “Te Kahu” Merlot/Franc, Hawkes Bay 2017** — $12

**Jim Barry Lodge Hill Shiraz, Australia 2016** — $10

**Kahurangi Montepulciano 2018** — $10

**Sangre De Toro Grenache, Spain 2016** — $12

## 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 Chef To “Hit You Up”!!**

**We Don’t Serve Rice Or Noodles!!**

**Our Staff Don’t Bite. Ask Them Anything!!**