



## SMALL BITES

SCORCHED EDAMAME BEANS, wasabi salt, nori — \$9

JUNGLE SPICED PRAWNS, chilli jam— \$12

## MEDIUM/SMALL

TOM YUM MUSSELS, thai spiced bacon, coriander — \$20

ŌRA KING SALMON POKE, edamame, daikon, wasabi & soy— \$22

STICKY FIVE SPICE DUCK NIBBLES, bbq black doris plum sauce, sesame — \$20

TAIWANESE POPCORN CHICKEN, gunpowder sauce, coriander mayo — \$24

CABBAGE & BROCCOLLI DUMPLINGS, black bean, beetroot kimchi, 5pc — \$18

SALT & PEPPER SQUID, HHH style, sprouts, bitter lime, pickled chili — \$20

ROASTED LAMB RIBS, nuoc cham, pickled onion — \$24

## LARGER

SWEET & SOUR PORK BELLY, burnt onion, pineapple, choy — \$28

BLACK PEPPER WAFU BEEF, miso, charred cabbage, ground rice — \$32

MUMBAI ROASTED LAMB, silver beet, spiced tomato, celery, mustard seed — \$28

RED CURRY PUMPKIN, marinated greens, peanuts, onion, toasted coconut — \$26

## SIDES

STREET CART FRIES, smoked cheese, pickled jalapenos, spring onion, tomato mustard — \$15 (ask for plain if you want too!)

BANG BANG CAULIFLOWER, house hot sauce, spring onion dip! — \$13

ROTI — \$6 ea

HAWKER VEGE, freshly picked by Matt! — \$12

LOCKDOWN CHILLI SAUCES TASTING TRAY, burn baby burn! — \$7

## SWEET

MATCHA CHOCOLATE PAVE, coffee crumb, condensed milk ice cream, cherries — \$14

BURNT HONEY CHEESECAKE, ginger bread, candied apple spring roll, rhubarb — \$14

VIETNAMESE AFFOGATO, espresso poured over condensed milk ice cream, (option to make it boozy) — poa



## BY THE GLASS TAP BEER

sawmill lager 4%	10/12
prismatic juicy ipa 5.9%	10/12
behemoth freedom apa 5.6%	10/12
mcleods pioneer porter 5.2%	10/12
sawmill coffee xpa 4.8%	10/12
guest beers on tap... just ask!	

## OTHER CRAFTY BREWS

southpaw riding pine red IPA, 5.5% 500ml	15
garage project DFA chilli mango lime, 7.5% 330ml	12
brave brewing tiger milk IPA, 6.4% 330ml	11
sawmill session IPA, 3.7% 330ml	10
mcleods paradise pale ale, 5.5% 330ml	10
baylands night ryder stout, 5.7% 330ml	11
north end brewing super alpha pale ale 5% 330ml	10
deep creek, tasty and changing seasonal 440ml	poa
behemoth underrated hoppy brown ale, 6.2% 330ml	10
capital cider selection 440ml	11
parrot dog hazy IPA, 440ml	13
sour beers, keeping it sour & always on the change	poa
double vision chillax XPA, 5%	10
heineken   light   steinlager classic	8
peckhams cider selection	10

## METHODE CHAMPAGNE & BUBBLES

no 1 assemblé, marlborough	13
quartz reef methode traditionnelle	15
gancia prosecco brut 200ml	15
champagne lavnin special reserve	17

## WHITE WINE

middle earth sav, 2019	11
astrolabe province sav, marlborough 2019	11
rimu grove pinot gris 2019	11
fromm pinot gris, marlborough 2018	11
neudorf dry riesling 2019	11
pegasus bay riesling 2016	12
sea level home block gewürztraminer 2017	11
greenhough "hope" vineyard chardonnay 2018	13
kumeu river estate chardonnay 2019	12
dessert wine 2017	11
staff pick rose	10

## RED WINE

saddleback pinot noir, otago 2018	11
unkel into the jungle pinot noir 2019	12
craggy range "te kahu" merlot/franc, hawkes bay 2018	12
jim barry lodge hill shiraz, australia 2017	11
sangre de torre grenache, spain 2017	11
kahurangi montepulciano 2019	11

## 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!