

Welcome to Hawker House where flavours are inspired by vibrancy of Asian street food & hawker markets.
 Hawker House is an expression of love in food form for a region and people we've come to greatly admire & respect.
 All vege is hand-picked & harvested by Matt. Riki & his team are serving you what we are currently into.
 Graze with us - use your hands - cause they're the best form of chop sticks -
 kick back, get messy and tell us a yarn!

SMALL BITES

- MISO TORCHED EDAMAME BEANS, wasabi salt, nori — \$9
- FRESHLY SHUCKED OYSTERS, mirin, ginger — \$5 ea ½ doz \$30, 1 doz \$55
- TERYAKI SALMON WINGS, sesame — \$16
- GORENG BAWANG (fried onions), sweet tamarind, spiced salt — \$13

SEAFOOD

- NAUGHTY NIGIRI, umami mayo, agedashi glaze — \$21
- SOUTHEAST CEVICHE, red & green spice, kaffir lime — \$22
- KARAAGE SQUID, chilli salt, nori mayo — \$20
- PLUM SAKE CURED SALMON, soy dip, king caviar — \$22
- TOM YUM MUSSELS - \$23

MEAT

- KUNG PAO CHICKEN DUMPLINGS, peanuts, spring onion, chicken skin — \$22
- WILD VENISON TARTARE, gochujang, shiitake, mustard, egg yolk jam — \$24
- MR DEES CRISPY CHICKEN WINGS, hot, spicy & finger lickin good! — \$23
- TONKATSU WAGYU BEEF CHEEK, wasabi pea puree, crispy onion — \$32
- CRISPY PORK HOCK, nim jim & apple nam pla prik - \$36

VEGE

- CABBAGE & CHIVE STEAMED DUMPLINGS, pickled greens, crisp garlic — \$18
- CHARRED BROCCOLI, black vinegar, puffed wild rice, togarashi - \$14
- HAWKER VEGE, freshly picked by Matt! — \$12
- ROTI — \$7 ea
- FRIES, onion dip, chilli salt — \$12 (ask for plain if you want too!)

SWEET

- CARDAMON PANNA COTTA, white chocolate crumb — \$15
- CHOCOLATE CHILLI SLICE, sesame praline— \$15



BY THE GLASS TAP BEER

- hawker ocean haze lager 4% 10/12
- pilsner.....whatever we can get our hands on! 10/12
- urbanaut the mission apa 5.9% 10/12
- hop federation fields of green hazy ipa 5.8% 10/12
- townshend cathcarts xpa 4.8% 10/12
- yeastie boys gunnamatta tea leaf ipa 5.2% 10/12
- parrot dog yellowhammer hazy pale ale 4.7% 10/12
- double vision more cowbell milk stout 5.2% 10/12

OTHER CRAFTY BREWS

- bach brewing juicy AF hazy pale ale, 5.2% 330ml 11
- heart of darkness 'some sorcerer' hazy IPA Viet-NZ collab 6.5% 440ml 13
- garage project, bounty on the mutiny stout, 12.5% 650ml 48
- sawmill session IPA, 3.7% 330ml 10
- sour beers, keeping it sour & always on the change poa
- tutu apple cider, 5% 500ml 15
- heineken | light - zero \$9 | steinlager classic 8

METHODE CHAMPAGNE & BUBBLES

- no 1 assemblé, marlborough 13
- quartz reef methode traditionnelle 15
- gancia prosecco brut 200ml 17
- champagne mumm 18

WHITE WINE

- greenhough sav 2020 11
- astrolabe province sav, marlborough 2021 11
- man o' war exiled pinot gris 2019 11
- neudorf moutere dry riesling 2020 12
- greenhough "hope" vineyard pinot blanc 2016 12
- sea level home block gewürztraminer 2017 11
- kumeu river estate chardonnay 2020 13
- kahurangi mt arthur chardonnay 2020 12
- tempranillo blanco vivanco rioja, spain 2017 10
- two rivers rose, marlborough 2021 11
- dessert wine, staff pick 12

RED WINE

- saddleback pinot noir, otago 2018 12
- luna estate pinot noir, martinborough 2019 11
- tempranillo castillo clavijo gran reserve, spain 2010 12
- alpha domus "navigator" merlot/malbec, hawkes bay 2016 12
- jim barry lodge hill shiraz, australia 2018 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!