



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
- TERIYAKI SALMON WINGS, sesame — \$16
- GORENG BAWANG (fried onions), sweet tamarind, spiced salt — \$13

## SEAFOOD

- NAUGHTY NIGIRI, umami mayo, agedashi glaze — \$24
- SOUTHEAST CEVICHE, red & green spice, kaffir lime — \$23
- KARAAGE SQUID, chilli salt, nori mayo — \$21
- PLUM SAKE CURED SALMON, soy dip, wasabi — \$23

## MEAT

- KUNG PAO CHICKEN DUMPLINGS, peanuts, spring onion, chicken skin — \$22
- MR DEES POPCORN CHICKEN, grapefruit sweet soy, burnt chilli mayo — \$24
- HAWKER THAI BEEF SALAD, crisp rice noodle, herbs — \$36
- TONKATSU WAGYU BEEF CHEEK, wasabi pea puree, crispy onion — \$34
- ROASTED PORK BELLY, char-grilled pineapple, chilli jam — \$36

## VEGE

- CABBAGE & CHIVE STEAMED DUMPLINGS, pickled greens, crisp garlic — \$20
- CHARRED COURGETTE, curried coconut, tomato kasundi, toasted almond - \$17
- HAWKER VEGE, freshly picked by Matt! — \$13
- ROTI — \$8 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

- townshend pouri lane pacific lager 4.5% 10/12
- sawmill pilsner 4.8% 10/12
- hop federation fields of green hazy ipa 5.8% 10/12
- parrot dog bitterbitch ipa 5.8% 10/12
- apa.....whatever we can get our hands on!!! 10/12
- double vision mouth party hazy pale ale 5.3% 10/12
- tutu apple cider 5% 10/12
- guest tap 10/12

## OTHER CRAFTY BREWS

- bach brewing juicy AF hazy pale ale, 5.2% 330ml 11
- tutu cider, 5% 500ml 15
- sawmill session ipa, 3.7% 330ml 10
- bayalnds night ryder stout, 5.7% 330ml 11
- garage project, mutiny on the bounty stout, 12.5% 650ml 48
- sour beers, keeping it sour & always on the change poa
- heineken | zero \$9 | steinlager classic 8

## METHODE CHAMPAGNE & BUBBLES

- no 1 assemblé, marlborough 13
- gancia prosecco brut 200ml 17
- champagne mumm 18

## WHITE WINE

- greenhough sav 2020 11
- astrolabe province sav, marlborough 2021 11
- peregrine pinot gris, central otago 2020 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
- two rivers rose, marlborough 2021 11
- moutere hills chenin ice dessert wine 12

## RED WINE

- saddleback pinot noir, otago 2019 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!