



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

- EDAMAME BEANS, wasabi salt — \$9
- FRESHLY SHUCKED OYSTERS (when available), mirin, ginger — \$5 ea, ½ doz \$30, 1 doz \$55
- TERIYAKI SALMON FINS, sesame — \$17
- GORENG BAWANG (fried onions), sweet tamarind, spiced salt — \$13

SEAFOOD

- NAUGHTY NIGIRI, crispy sushi rice, agedashi glaze — \$25
- SINGAPORE SASHIMI, crispy onion, chilli & lemongrass sauce — \$26
- KARAAGE CHILLI SQUID, tentacles & all, nori mayo — \$24
- STEAMED MILLS BAY MUSSELS, jungle curry sauce — \$26

MEAT

- BEEF & SHIITAKE DUMPLINGS, bok choy, shanghai broth, peanuts — \$25
- MALAYSIAN FRIED CHICKEN, hot & sour sauce, sweet soy — \$26
- MAPO ROASTED PORK BELLY, celeriac, black bean, szechuan cabbage — \$34
- 21 DAY AGED SIRLOIN, cloudy bay clams, xo sauce — \$38
- RED DRAGON LAMB RIBS, spiced tempura crumb, sesame — \$30
- HALF ROASTED PEKING DUCK, hoisin, green onion, wraps — \$58

VEGE

- INDIAN SPICED FALAFEL, masala sauce, coriander verde, chilli — \$18
- CHARGRILLED CELERIAC, wasabi cream, radish, panko crumb — \$16
- HAWKER VEGE, FRESHLY PICKED BY MATT!! — \$15
- ROTI — \$9 ea
- SAMURAI FRIES, togarashi, umami mayo — \$13 (ask for plain or vegetarian option if you want too!)

SWEET

- BRULEED MARSHMALLOW, chocolate marquise, raspberry, bitter snaps, sesame — \$15
- CITRUS CHIFFON CAKE, caramelized apple, ginger beer sorbet — \$15

BY THE GLASS TAP BEER

- lager.....just ask!!!! 10/12
- behemoth hopped up on pils pilsner 5% 10/12
- hazy ipa.....whatever we can get our hands on!!!! 10/13
- parrot dog greyhound low carb hazy pale ale 4.3% 10/13
- townshend sutton hoo amber ale 4.7% 10/13
- deep creek redwood apa 5.4% 10/13
- rhyme & reason brainfade cold ipa 5% 10/13
- hop federation stout 5.5% 10/13

OTHER CRAFTY BREWS

- eddyline sippin on sunshine hazy pale ale 5.5% 440ml 14
- garage project DFA ipa 7.5% 330ml 13
- altitude brewing zen shiro-sake pilsner 4.9% 330ml 12
- sawmill session ipa, 3.7% 330ml 10
- capital co apple cider, 5% 440ml 14
- sour beers.....keeping it sour and always on the change poa
- bach brewing all day non alcoholic ipa 0% 330ml 10
- heineken || steinlager classic 8

METHODE CHAMPAGNE & BUBBLES

- no 1 assemblé, marlborough 13
- gancia prosecco brut 200ml 17
- champagne mumm 20

WHITE WINE

- greenhough sav 2022 11
- astrolabe province sav, marlborough 2022 11
- peregrine pinot gris, central otago 2022 12
- amisfield off dry riesling, central otago 2022 13
- greenhough "hope" vineyard pinot blanc 2022 13
- seifrieds gewürztraminer 2022 11
- te mata estate chardonnay, hawkes bay 2022 13
- neudorf chardonnay 2022 13
- terra sancta rose, central otago 2023 12
- moutere hills chenin ice dessert wine 2021 12

RED WINE

- saddleback pinot noir, otago 2021 12
- luna estate pinot noir, martinborough 2021 12
- tempranillo castillo clavijo gran reserve, spain 2012 12
- alpha domus "navigator" merlot/malbec, hawkes bay 2018 12
- jim barry cover drive cabernet sauvignon, australia 2020 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 CHEFS TO
"HIT YOU UP!"

2% SURCHARGE ON
CREDIT CARDS &
PAYWAVE

OUR STAFF DON'T
BITE. ASK THEM
ANYTHING!