



Welcome to Hawker House where flavours are inspired by vibrancy of asian street food & hawker markets. Hawker is all about a sharing style feast, we are into all the "goodness in life" ... food ... sharing ... fun ... beverages ... teamwork ... freshly picked produce and plenty more! Kick back, relax and get "down 'an' dirty" - meaning if you don't like the cutlery, use your fingers - we don't mind - either way you will thoroughly enjoy yourself.

Our team are awesome, and they will make sure you're well and truly inspired about what we do

BEER SNACKS & SMALL BITES

EDAMAME BEANS, wasabi salt — \$10

FRESHLY SHUCKED OYSTERS (when available), mirin, ginger

— \$5 ea, ½ doz \$30, 1 doz \$55

CHARRED SALTY CANDIED SERRANO CHILLI'S, TASTY AN SPICY — \$10

JALAPENO POPPER, cream cheese, shiitake, chilli jam — \$10 each

HAWKER CHICKEN LIVER PARFAIT, milk bread, chilli beetroot — \$21

SAMURAI FRIES, togarashi, umami mayo — \$14 (ask for plain or vegetarian option if you want too!)

ROTI — \$9 ea

SEAFOOD

TERIYAKI SALMON FINS, sesame — \$18

NAUGHTY NIGIRI, crispy sushi rice, agedashi glaze — \$26

SINGAPORE SASHIMI, crispy onion, chilli & lemongrass sauce — \$26

KARAAGE CHILLI SQUID, tentacles & all, hot & sour sauce — \$24

MEAT

SWEET & SOUR PORK DUMPLINGS, fermented pineapple hot sauce — \$24

BULGOGI FRIED CHICKEN, spring onion mayo — \$26

LAMB ROGAN JOSH TERRINE, coriander & mint emulsion — \$28

MASTER STOCK BEEF CHEEK, celeriac noodles, green chilli sambal — \$34

HALF ROASTED PEKING DUCK, hoisin, green onion, wraps — \$58

FARM TO PLATE

CHARGRILLED BROCCOLI, miso satay, charred leeks — \$16

KOREAN BAKED CAULIFLOWER, burnt garlic puree, gremolata — \$16

HAWKER VEGE, FRESHLY PICKED BY MATT!! — \$15

SWEET

HAWKER DONUTS, miso caramel, sour apple, quince — \$15

PEACH TEA CHEESECAKE, toasted sourdough, citrus sherbet — \$15

BY THE GLASS

TAP BEER

parrot dog 'keg-only' lager 4.4%	10/12
pilsner.....just ask!!!!	10/12
rhyme & reason fruity patootie hazy ipa 4.9%	10/13
townshend eye scream hazy pale ale 4.5%	10/13
behemoth smashable low carb pale ale 4.2%	10/13
townshend sutton hoo amber ale 4.7%	10/13
sawmill session ipa 3.7%	10/13
mcleods billycan milk stout 5.2%	10/13

OTHER CRAFTY BREWS

eddyline octolupulus session hazy ipa 4.5% 440ml	14
altitude brewing zen shiro sake pilsner 4.9% 330ml	12
parrot dog black stout 5% 330ml	12
beer baroness little mighty session ipa 2.5% 330ml	11
zeffer crisp apple cider 5% 330ml	12
sour beers.....sandra's pick and always on the change	poa
sawmill bare beer non alcoholic pale ale 0% 330ml	11
heineken steinlager classic	8

METHODE CHAMPAGNE & BUBBLES

no 1 assemblé, marlborough	14
hunters mirumiru rose, marlborough	13
prosecco brut 200ml	17
champagne mumm	20

WHITE WINE

greenhough sav 2023	12
astrolabe province sav, marlborough 2023	12
peregrine pinot gris, central otago 2023	12
amisfield off dry riesling, central otago 2023	13
greenhough "hope" vineyard pinot blanc 2022	13
seifrieds gewürztraminer 2024	12
neudorf chardonnay 2023	13
heaphy pinot rose 2023	12
moutere hills chenin ice dessert wine 2021	12

RED WINE

saddleback pinot noir, otago 2022	12
luna estate pinot noir, martinborough 2022	12
alpha domus "navigator" merlot/malbec, hawkes bay 2018	13
jim barry cover drive cabernet sauvignon, australia 2021	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!