



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

STUFFED JALAPENO POPPER, cream cheese, shiitake mushroom — \$9 each

STREET BUN.....always on the change — \$9 each

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

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

TERIYAKI SALMON FINS, sesame — \$18

MEAT

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

BULGOGI FRIED CHICKEN, spring onion mayo — \$26

MERINO LAMB SHOULDER ROGAN JOSH, coriander & mint emulsion — \$30

MASTER STOCK BEEF SHORT RIB, celeriac puree, beetroot ketchup — \$34

GUNPOWDER DUCK NIBBLES, peanut crispy chilli oil — \$26

FARM TO PLATE

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

ROASTED MISO CABBAGE, shiitake xo, bonito — \$16

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

SWEET

SALTED DARK CHOCOLATE MISO DELICE, bitter honeycomb — \$15

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

BY THE GLASS

TAP BEER

8wired mahu lager 4.5%	10/12
brothers peacenik pilsner 5%	10/12
hazy ipa.....whatever we can get our hands on!!!!	10/13
eddyline sippin on sunshine hazy pale ale 5.5%	10/13
beer baroness first lady apa 5.5%	10/13
strange brothers yuzu cider 5.1%	10/13
parrot dog thunderbird bright ipa 5.8%	10/13
hop federation stout 5.5%	10/13

OTHER CRAFTY BREWS

eddyline octolupulus session hazy ipa 4.5% 440ml	14
altitude brewing zen shiro sake pilsner 4.9% 330ml	12
garage project pernicious weed monster hop ipa 8% 330ml	14
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
behemoth responsible non-alcoholic hazy ipa 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 2024	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
kumeu hunting hill pinot noir, kumeu 2021	13
craggy range te kahu merlot/malbec blend, hawkes bay 2021	13
jim barry cover drive cabernet sauvignon, australia 2021	12

WINE OF THE WEEK (available by the bottle only)

kemp road chardonnay, marlborough 2022	45
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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!