



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 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

55 DAY AGED FLANK STEAK, celeriac & wasabi puree, wafu salsa — \$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 fish flakes — \$16

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

SWEET

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

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

BY THE GLASS

TAP BEER

lager.....whatever we can get our hands on!!!! 10/12

double vision repeat offender pilsner 5% 10/12

hazy ipa.....just ask!!!! 10/13

mcleods cove hazy pale ale 4.8% 10/13

brothers peach sour 4.5% 10/13

strange brothers yuzu cider 5.1% 10/13

parrot dog thunderbird bright ipa 5.8% 10/13

rhyme & reason black lips porter 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

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

te mata estate chardonnay, hawkes bay 2021 12

neudorf chardonnay 2023 13

heaphy montepulciano rose 2024 12

lake hayes noble dessert wine, central otago 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

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!