



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, miso, wasabi salt — \$10

FRESHLY SHUCKED OYSTERS (when available), mirin, ginger

— \$5 ea, ½ doz \$30, 1 doz \$55

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

TANDOORI FRIES, confit garlic yoghurt, green onion — \$14 (ask for plain if you want to!)

ROTI — \$9 ea

SEAFOOD

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

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

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

CRISPY JUNGLE PRAWNS, nuoc cham, kaffir lime leaf — \$26

MEAT

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

CRISPY INDIAN CHICKEN 65, turmeric mayo, pickled chilli — \$26

CHARGRILLED FLANK STEAK, peanut chilli crisp, black vinegar — \$36

MASSAMAN SPICED LAMB SHOULDER, roasted peanuts — \$32

HOISIN BABY BACK PORK RIBS, fermented chilli salt, spring onion — \$28

FARM TO PLATE

SOY GLAZED EGGPLANT, miso, burnt cauliflower puree — \$16

WOK TOSSED BOK CHOY, black bean shiitake xo, pepitas — \$16

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

SWEET

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

LEMONGRASS PANNA COTTA, bruleed apples, shortbread — \$15

BY THE GLASS TAP BEER

mcleods longboarder lager 5% 10/13

sawmill pilsner 4.8% 10/13

urbanaut beat street low carb hazy ipa 5.6% 10/14

hazy pale ale.....whatever we can get our hands on!!!! 10/14

capital co easy rider cider 5% 10/14

8 wired yes sensei punchy apa 5.5% 10/14

ipa.....just ask!!!! 10/14

garage project swiftly refreshing beer 4.2% 10/14

OTHER CRAFTY BREWS

eddyline octolupulus session hazy ipa 4.5% 440ml 16

royal jamaican ginger beer 4.4% 355ml 14

peckhams boysenberry cider 5.2% 330ml 13

parrot dog black stout 5% 330ml 13

capital co easy rider cider 5% 440ml 12

beer baroness little mighty session ipa 2.5% 330ml 13

sawmill bare beer non-alcoholic pale ale 0% 330ml 12

behemoth responsibly non-alcoholic hazy ipa 0% 330ml 12

heineken || steinlager classic 9

METHODE CHAMPAGNE & BUBBLES

no 1 assemblé, marlborough 15

hunters mirumiru rose, marlborough 15

prosecco brut 200ml 18

moet champagne 20

WHITE WINE

greenhough sav 2023 12

astrolabe province sav, marlborough 2025 13

peregrine pinot gris, central otago 2025 14

moutere hills off dry riesling 2023 13

seifrieds gewürztraminer 2025 12

neudorf tiritiri chardonnay 2024 14

greenhough hope vineyard chardonnay 2022 13

heaphy montepulciano rose 2024 13

misha's vineyard the soloist pinot rose, central otago 2024 13

astrolabe kekerengu coast albarino, marlborough 2024 13

yalumba botrytis viognier dessert wine, south australia 2023 10

RED WINE

saddleback pinot noir, otago 2023 14

terra sancta mysterious diggings pinot noir, bannockburn 2024 13

craggy range te kahu merlot/malbec blend, hawkes bay 2023 14

jim barry lodge hill shiraz, clare valley 2022 13

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!