



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 — \$5.5 ea, ½ doz \$33, 1 doz \$60

STREET BUN, always on the change— \$11 each

ROTI — \$8 ea

SEAFOOD

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

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

KARAAGE SQUID, tentacles and all! spiced tartar sauce — \$26

CRISPY JUNGLE PRAWNS, nuoc cham, birds eye chilli — \$28

CRAB SPRING ROLLS, mango bandit sauce — \$24

MEAT

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

INDONESIAN STEAK TARTARE, sambal matah, potato crisps — \$35

BRAISED BEEF BRISKET, red curry, braised cabbage, candied walnuts — \$35

PASSIONFRUIT HOISIN PORK RIBS, sesame, spring onion — \$28

FARM TO PLATE

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

HAWKER VEGE, FRESHLY PICKED FROM THE FARM!! — \$16

HH FRIES, confit garlic mayo, pickled leeks — \$14 (ask for plain if you want to!)

SWEET

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

CRÈME BRÛLÉE, citrus crumble, flambéed apples — \$15

BY THE GLASS
TAP BEER

behemoth ultra cold low carb lager 4.0%	10/13
townshend ‘black arrow’ pilsner 5.0%	10/13
b.effect ‘alpine ale’ unfiltered ale 4.0%	11/15
parrotdog ‘greyhound’ hazy ipa 4.3 %	11/15
aliment ‘polkas dot’ dark beer 4.8%	10/14
parrotdog ‘raptor’ apa 5.7%	10/14
rhyme & reason ‘brain fade’ cold ipa 5.0%	10/14
mcleods ‘paradise’ pale ale 5.5%	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
capital co easy rider cider 5% 330ml	13
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	10

METHODE CHAMPAGNE & BUBBLES

no 1 assemblé, marlborough	15
hunters mirumiru rose, marlborough	15
prosecco brut 200ml	18
moet champagne	20

WHITE WINE

two rivers convergence sav, marlborough 2025	13
astrolabe province sav, marlborough 2025	13
peregrine pinot gris, central otago 2025	14
dr loosen dry riesling, germany 2024	13
seifrieds gewürztraminer 2025	12
neudorf tiritiri chardonnay 2024	14
greenhough hope vineyard chardonnay 2022	13
misha’s vineyard the soloist pinot rose, central otago 2024	13
yalumba botrytis viognier dessert wine, south australia 2023	10

RED WINE

saddleback pinot noir, otago 2023	14
te kano kin pinot noir, otago 2022	13
elephant hill le phant rouge merlot blend hawkes bay 2023	14
jim barry lodge hill shiraz, clare valley 2022	14

THINGS YOU NEED TO KNOW ...

DISHES COME OUT AS AND WHEN THEY ARE READY	CAN’T DECIDE? SET A BUDGET AND LET US CHOOSE!	LIKE IT HOTTER??? ASK THE CHEFS TO “HIT YOU UP!”	2% SURCHARGE ON CREDIT CARDS & PAYWAVE	OUR STAFF DON’T BITE. ASK THEM ANYTHING!
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