


Vegetarian - 

WATER BAR FOOD MENU



SMALL PLATES

GARLIC BREAD 
Baked baguette served with garlic butter **\$15**
Add Cheese **+\$2**

CRISPY CHICKEN WINGS
Free range "Secret Recipe" wings with choice of sauce
Sauce | Sticky & Spicy, Blue Cheese, Buffalo, BBQ **\$16**

LEMON PEPPER CALAMARI
Tender, crispy strips of calamari served with kimchi mayo **\$18**

PULLED LAMB ROTI
Pulled Lamb shoulder in a flaky roti with harissa yoghurt, pickled courgette, crispy chickpeas & Za'atar **\$16**

PULLED PORK BAO BUNS
Charcoal bao buns with pulled pork, Asian slaw, pickled red onion & coriander **\$17**

CHEESE & JALAPENO BITES
Jalapeños & 3 cheeses in a crunchy crust (homemade) **\$15**


BUFFALO CAULIFLOWER 
Crispy coated cauliflower served with buffalo & blue cheese dipping sauce, carrot, celery **\$15**

PORK BELLY BURNT ENDS
Smoked pork belly bites served with smoky honey glaze & slaw **\$18**

IN A BOWL...



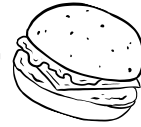
BLACKENED SALMON SALAD
Cured & blackened NZ Regal Salmon served on crisp lettuce, fennel, orange, pickled onion, crispy capers & toasted seeds with a citrus dressing **\$33**

ROAST PUMPKIN AND FETA SALAD 
Roasted pumpkin, feta, roasted capsicum, shredded beetroot, tossed in a green salad with a vinaigrette dressing & topped with toasted seeds **\$24**
Add Chicken **+\$6**

CRISPY SPICED CHICKEN SALAD
Tender and crispy jerk chicken, served on salad greens, tomatoes, salsa, red onion, pumpkin seeds, jalapeños, feta & mango dressing **\$28**

SEAFOOD CHOWDER
Creamy medley of seafood, served with crusty bread.
SMALL \$18 | LARGE \$27

BURGERS



All served on a brioche bun. Vegan/Dairy free buns or lettuce bun available.

Add Fries **\$5**
Gluten free bun **\$3**
Plant Based Patty **\$3**

CLASSIC CHEESEBURGER
Homemade prime beef patty served with cheese, pickles, aioli, mustard & tomato sauce **\$15**

SMASHED BEEF
Homemade prime beef patty served with cheese, pickles, red onion, lettuce, tomato, aioli, mustard & tomato relish **\$20**
Add Smoked Brisket **+\$6**

BRISKET CHEESEBURGER
14 hour 'low n slow' smoked ebony angus beef brisket with cheese, dill pickles, lettuce, mustard, aioli & BBQ sauce **\$20**

BUTTERMILK CHICKEN
Tender and crispy buttermilk chicken, served with bacon, pickles, chipotle & slaw **\$19**

MUSHROOM & HALLOUMI 
Grilled portobello mushrooms & halloumi served with lettuce, tomato, aioli & beetroot relish **\$19**
ADD Bacon / Mushrooms / Halloumi / Falafel **\$5 EACH**

ADDITIONAL SAUCE
Ketchup (free) / Aioli / BBQ / Sweet Chilli / Chipotle / Blue Cheese **\$1/SERVING**

ASK OUR STAFF ABOUT OUR VEGAN AND GLUTEN FREE OPTIONS

BIG PLATES

CHICKEN PARMIGIANA
Marinated and breaded, served with a rich tomato sauce, tasty cheddar, salad and fries. **\$32**

250G PRIME RIBEYE STEAK
Chargrilled to your liking, served with salad & your choice of side & sauce
Sides | Mashed Potato, Fries, Roasted Vegetables **\$39**

Sauces | Mushroom, Garlic Butter, Blue Cheese
Extra Sauce **\$4**


LAMB SHANK
Slow braised New Zealand lamb, served on creamy mash with roasted vegetables and rosemary jus **\$36**


BAKED AKAROA KING SALMON
Crispy skin Salmon fillet served with creamy mash, seasonal vegetables & lemon butter sauce **\$40**

PIZZA



All our pizzas are made fresh with a hand rolled thin crust base

MARGHERITA 
Cherry tomato, mozzarella, halloumi, oregano, tomato napoli, pesto **\$25**

BIANCA 
Garlic butter, feta, caramelised onion, mozzarella **\$26**

TREBLE CONE
Green curried chicken, roasted capsicum, red onion, coriander, mozzarella, tomato napoli **\$28**

CHICKEN DELUXE
Marinated chicken, bacon, feta, mozzarella, tomato napoli **\$28**

PEPPERONI
Italian pepperoni sausage, mozzarella, red onion, tomato napoli, balsamic **\$26**

ADD Mushrooms / Feta / Bacon / Capsicum / Jalapeños / Chicken / Pepperoni / Halloumi **\$5 EACH**

Gluten Free Base **\$3**

KIDS MENU

Meals include free soft drink
MINI PIZZA
Margherita or BBQ Chicken & Bacon **\$14**

BEEF BURGER & FRIES **\$14**

CHICKEN BURGER & FRIES **\$14**

FISH BITES & FRIES **\$14**

CHICKEN NUGGETS & FRIES **\$14**

Fries can be swapped out for Veggies or Mash

"BUILD YOUR OWN" TACO
Choice of Chicken, Fish or Vege. Soft shell taco / slaw / salsa / sauce **\$8 EACH**

KIDS SUNDAE
Chocolate, Caramel or Strawberry **\$8**

DESSERTS

CHOCOLATE BROWNIE
Served with ice cream & fruit coulis **\$14**

TOASTED WAFFLE
Served with ice cream (maple syrup or fruit coulis) **\$14**

ICE CREAM SUNDAE
Chocolate, Salted Caramel or Strawberry **\$14**

AFFOGATO
Vanilla ice cream, espresso shot plus shot of Frangelico on the side **\$16**

SIDES

FRIES **\$11**
Add Cajun Spices **+\$1**
Add Cheese & Gravy **+\$4**

KUMARA FRIES
Served with aioli **\$13**

ROASTED MIXED VEGETABLES **\$10**

FRESH GARDEN SALAD **\$10**

CREAMY MASHED POTATO **\$7**

GRILLED MUSHROOMS **\$9**

DRINKS MENU

HOUSE WINE

Sauvignon Blanc	10	40
Chardonnay	10	40
Pinot Gris	10	40
Rose	10	40
Merlot	10	40
Pinot Noir	10	40

WHITE WINES

The Ned Sauvignon Blanc – Marlborough	13	60
Te Whare Ra Sauvignon Blanc – Marlborough		60
Hāhā Pinot Gris – Hawkes Bay	10	40
The Ned Pinot Gris – Marlborough		55

ROSE

Hāhā Rose – Hawkes Bay	10	40
The Ned Pinot Rose – Marlborough	13	60

RED WINES

Rua Pinot Noir – Central Otago	13	60
Silhouette Pinot Noir – Central Otago	13	60
Mt Difficulty Pinot Noir – Central Otago		90
19 Crimes Shiraz – Australia	13	60
19 Crimes Cabernet Sauvignon – Australia		60

SPARKLING

Prosecco	11	50
Lindauer Brut 200ml	13	
Lindauer Rose 200ml	13	
Te Hana Reserve Cuvee		50
Moet & Chandon Champagne		150
Mumm Champagne		160

NON-ALC

Perrier Sparkling Water		6
Imperial Tonics -		
Royal Botanic/Grapefruit/Burma/Yuzu		6
Pepsi/Pepsi Max/7Up/Ginger Ale/Tonic		5
Orange/Pineapple/Apple/Tomato/ Cranberry		6
Ginger Beer/Lemon, lime & bitters		7

Remedy Kombucha

Lemon Ginger / Raspberry Lemonade / Cherry Plum		10
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HAPPY HOUR 5.30 – 6.30PM
EVERYDAY ASK A MEMBER
OF THE TEAM FOR DETAILS

TAP BEER

Speights Gold Medal Ale 4%	9	19
Speights Summit Ultra Low Carb Lager 4.2%	9	19
Steinlager Classic 5%	10	21
Stella Artois 5%	11	23
Panhead Sandman Hazy Pale Ale 5.2%	12	25
Panhead Super Charger APA 5.7%	12	25
Emersons Pilsner 5.2%	12	25
Emersons Hazed & Confused IPA 5.8%	12	25
Rhyme & Reason Joy Rider 5.2%	11	23
Zeffer Hazy Alcoholic Lemonade 5%	11	23
Zeffer Alcoholic Ginger Beer 4.5%	12	25
Macs Cloudy Apple Cider 4.7%	10	21
Guinness 4.2%		12

Monthly Rotating Tap Please ask one of our team!

BEER/CIDER CANS

Zeffer Hazy Passionfruit Cider 330ml 5%	10
Zeffer Apple Crumble Cider 330ml 5%	10
Heineken 330ml	10
Corona 330ml	10

SPIRITS & COCKTAILS

Ask our staff for our cocktail menu and big gin list.
 Full range of spirits available, including hand crafted spirits from the award winning Cardrona Distillery

RTD'S

Pals – Various Flavours 5%	9
Smirnoff Ice 5.0%	9
Coruba Rum & Cola 5.0%	9
Kirin Hyoketsu Lemon 6.0%	11
Gordon's Pink Gin & Soda 5.0%	12

LOW/NO ALCOHOL BEERS

Speights Summit Ultra 330ml 0%	8
Heineken 330ml 0%	8
Macs Midvicious 330ml 2.5%	8
Steinlager Light 330ml 2.5%	8
Zeffer 0% Crisp Apple Cider 330ml	8
Pals 0% Peach Passionfruit Soda	8

COFFEE & TEA

Latte, Americano, Hot Choc, Flat White, Mocha	5
Long Black, Espresso	4
Selection of Teas	4
Iced Mocha, Iced Latte, Iced Choc	6
Oat Milk/Syrup shot	1