


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**

TWO SOFT SHELL TACOS

Choose Chicken, Fish or Falafel with slaw, salsa & Chipotle **\$16**

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**

APRICOT COUS COUS SALAD

With herbs, broccolini, baby carrot, honey ricotta & toasted almonds **\$25**
Add Halloumi **+\$5**

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**

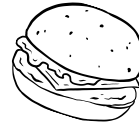
CRISPY SPICED CHICKEN SALAD

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 available on request.

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 **\$14**

SMASHED BEEF

Homemade prime beef patty served with cheese, pickles, red onion, lettuce, tomato, aioli, mustard & tomato relish **\$19**
Add Smoked Brisket **+\$4**

BRISKET CHEESEBURGER

14 hour 'low n slow' smoked ebony angus beef brisket with cheese, dill pickles, lettuce, mustard, aioli & BBQ sauce **\$19**

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 **\$4 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**

NZ BAKED 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**

BUTTER CHICKEN

Creamy butter chicken, mozzarella, spring onions, tomato napoli **\$26**

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	12	50
Silhouette Pinot Noir – Central Otago	12	50
Mt Difficulty Pinot Noir – Central Otago		90
19 Crimes Shiraz – Australia	12	50
19 Crimes Cabernet Sauvignon – Australia		50

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		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	9
Corona 330ml	9

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