



## ≡ MENU ≡

### ≡ SMALL PLATES ≡

BUTTERMILK FRIED CHICKEN SRIRACHA AIOLI	\$15
POUTINE THICK CUT FRIES, MATURE CHEESE & GRAVY // >> ADD CHICKEN/BACON/CHORIZO \$5 <<	\$12
SALT & PEPPER SQUID SMOKED PAPRIKA AIOLI	\$14
LOADED HOUSE NACHOS TORTILLA CHIPS, MATURE CHEESE, SOUR CREAM // >> CHILLI BEEF OR VEGAN CHILLI <<	\$16/\$14
SOUP OF THE DAY TOASTED ZAIDA'S SOURDOUGH	\$10
GARLIC & HERB SOURDOUGH >> ADD MATURE CHEESE \$4 <<	\$8
PORK & CIDER SAUSAGE ROLL BROWN SAUCE	\$10
BOWL OF FRIES TOMATO SAUCE & AIOLI // >>THICK CUT OR CURLY <<	\$10

### ≡ LARGE PLATES ≡

BANGERS & MASH ROAST ROOT VEGETABLES & ONION GRAVY	\$24
PIE OF THE WEEK BUTTERED KALE, HERITAGE CARROTS & CREAMY MASH	\$25
FREE RANGE CHICKEN SCHNITZEL BRAISED CABBAGE, CHAMP & KIEV BUTTER	\$23
SPINACH & MUSHROOM LASAGNE GARLIC SOURDOUGH & WATERCRESS	\$23
CHARGRILLED BEEF BURGER MATURE CHEESE, COS, TOMATO, PICKLES, RED ONION, BURGER SAUCE & THICK CUT FRIES	\$22
BUTTERMILK CHICKEN BURGER MATURE CHEESE, TOMATO, CHUTNEY, HOUSE SLAW, PICKLES & THICK CUT FRIES	\$22
BEER BATTERED FISH & CHIPS HOUSE SLAW & TARTARE SAUCE	\$22
LENTIL & FALAFEL BURGER BEETROOT, MUSHROOM, TOMATO, HALLOUMI, RELISH & FRIES	\$20
SUPERFOOD SALAD QUINOA, MESCLUN, FALAFEL, HALLOUMI, SEEDS, BEETROOT // >> ADD GRILLED CHICKEN \$5 <<	\$20
CHARGRILLED NZ STEAK THICK CUT FRIES, ONION RINGS & BÉARNAISE // >> RUMP OR SIRLOIN <<	\$23/\$27

### ≡ SWEET TREATS ≡

STICKY TOFFEE PUDDING HOT TOFFEE SAUCE	\$10
HOT CHOCOLATE BROWNIE CHOCOLATE FUDGE SAUCE	\$10
APPLE & PEAR CRUMBLE	\$10

≡ ALL SERVED WITH ICE CREAM OR CUSTARD ≡

>> ONCE YOU HAVE DECIDED, PLEASE COME AND PLACE YOUR ORDER AT THE BAR <<

ALL OF OUR FOOD IS LOVINGLY PREPARED ON SITE BY A TEAM OF TALENTED CHEFS USING QUALITY,  
FRESH INGREDIENTS. WE LOVE OUR PLANET, AND SOURCE LOCALLY PRODUCED,  
HIGH WELFARE AND FREE-RANGE PRODUCTS WHEREVER POSSIBLE.

## ☞ WHITE WINE ☞

	SML	LRG	BTL
<i>LIGHT &amp; FRESH</i>			
FAT BIRD SAUVIGNON BLANC	7	10	30
LONE KAURI CHARDONNAY	10	14	40
LONE KAURI PINOT GRIS	10	14	40

### *ZESTY & AROMATIC*

PRETTY PADDOCK SAVBLANC	-	-	40
SHINGLE PEAK PINOT GRIS	-	-	45

### *DELICIOUS & JUICY*

SHINGLE PEAK CHARDONNAY	-	-	45
CONEY 'RAGTIME' RIESLING	11	17	50

## ☞ RED WINE ☞

	SML	LRG	BTL
<i>LIGHT &amp; SPICY</i>			
FICKLE MISTRESS PINOT NOIR	11	17	50
NGA WAKA PINOT NOIR	-	-	60

### *SMOOTH & SILKY*

FAT BIRD SHIRAZ	7	10	30
HAYMAKER MERLOT	10.5	15	60

### *FULSOME & ROBUST*

LALA LAND MALBEC	11	17	50
CHURCH ROAD SYRAH	-	-	45
ANGUS THE BULL CAB SAV	-	-	50

## ☞ ROSE WINE ☞

ALAN SCOTT ROSE	11	17	50
NGA WAKA PINOT NOIR ROSE	-	-	60

## ☞ BUBBLES ☞

	GLASS	BTL
PROSECCO MIONETTO	9.5	60
DEUTZ NV	-	65
DEUTZ ROSE	-	45
GH MUMM CORDON ROUGE	-	150

## ☞ MOCK TAILS ☞

SUGAR HUSTLE  
LYCHEE, VANILLA, POMEGRANATE, MINT & SODA

TUCKSHOP MIX  
CRANBERRY, HAZELNUT, LIME & LEMONADE

DAISY CHAIN  
CUCUMBER, HONEY, LIME, MANGO & GINGER BEER

NO TURNING BACK  
STRAWBERRY, APPLE, MINT & LIME

☞ ALL 7.0 ☞

## ☞ DRAUGHT ☞

	GLS	1L	1.8L
ASAHI	12	28	45
ESTRELLA	10.5	25	41
SOMERSBY	11	26	45
BRB PILSNER	9.5	22	35
BRB PALE ALE	9.5	22	35
BRB GOLDEN LAGER	9.5	22	35
BRB LONDON PORTER	9.5	22	35
BEVA BREW	8.5	15	20



ASK THE TEAM ABOUT OUR  
GUEST TAPS!



## ☞ BOTTLES ☞

HOPPLEGANGER IPA (500ML)	14
STOLEN BASE APA (500ML)	14
BUDVAR LAGER	9
ESTRELLA LAGER	9
THOMAS EDISON LIGHT BEER	9
FOUNDER'S PALE ALE	10
FOUNDER'S PILSNER	10
FOUNDER'S IPA	10
GROLSCH LAGER	14
WILD SIDE FRUIT CIDERS	14

## ☞ COCKTAILS ☞

EVA JULEP  
BULLEIT BOURBON, VANILLA & FRESH MINT

BLUEBERRY & LYCHEE COLLINS  
TANQUERAY GIN, LEMON JUICE, BLUEBERRY & LYCHEE PUREE

SOUTH SIDE  
TANQUERAY GIN, LIME JUICE & FRESH MINT

BERRY BRAMBLE  
RASPBERRY INFUSED VODKA, LEMON JUICE & MIXED BERRIES

PEACH DAIQUIRI  
ANEJO RUM, PEACHES, AGAVE & LIME

STRAWBERRY MARGARITA  
SILVER TEQUILA, STRAWBERRY LIQUEUR,  
TRIPLE SEC & FRESH LIME

☞ ALL 16.0 ☞

EVA'S SIGNATURE ZOMBIE  
A SECRET BLEND OF THREE RUMS, ABSINTHE & JUICE  
18.0

☞ HAPPY HOUR 5PM -7PM DAILY ☞