

DINNER | 5PM TO 10PM

STARTERS

- Pork & Spring Onion Bread

Drizzled with hot chilli honey

\$16
- Naumi Fried Chicken GF

Our own take on fried chicken, with kimchi, Kewpie mayonnaise, fried chilli oil and curry leaves

\$29
- Prawn Steamed Dumplings (6pc)

Succulent prawn, fresh cabbage, and aromatic ginger-garlic seasoned with warm momo spices and soft herbs, paired with red chili chutney sauce

\$26
- Market Fish Sashimi GF/DF

Fresh sashimi with wasabi avocado, coconut nahm jim, cucumber, and fresh chilli

\$25
- Crispy Buttermilk Squid GF

A perfect golden crunch of squid steeped in tangy buttermilk, served with Naumi spice, sriracha and lemon wedges

\$27
- Fried Soy Gyoza (6pc) VG

Golden-crisped soy protein dumplings, fresh cabbage, ginger, garlic, and Asian herbs, served with green curry sauce, chilli oil and coriander

\$20
- Crispy Lotus Chips VG/GF

House-fried lotus root slices, sprinkled with furikake salt, and paired with tamarind mayo dip

\$12
- Eggplant Bao - 3pcs VG

Warm, fluffy steamed buns with sriracha mayo, Asian slaw and red curry

\$20

SALADS AND BURGERS

- Grilled Chicken Caesar Salad GFO

Classic combination of fresh crisp lettuce, bacon, parmesan, croutons, and poached egg

\$30
- Thai Pork & Squid Salad GFO

Squid and fried pork tossed with glass noodles, green mango, papaya, fresh mint, peanuts, and a lively larb dressing

\$34
- Thai Warm Kangaroo Salad

Medium-rare kangaroo rump, soba noodles, green mango, Asian herbs, peanuts, tamarind dressing, topped with crispy noodles

\$32
- Vegan Laksa VG

A fragrant and umami-flavoured soup with tofu, noodles, fried chilli, sesame seeds, mung means and the freshest Asian vegetable and herbs

\$27
- Kimchi Pulled Pork Burger

Slow-cooked pork piled high, fresh lettuce, sriracha mayo, and sweet-and-spicy sambal kasundi, served with fries

\$20
- Crispy Fried Chicken Burger

Warm toasted buns, golden friend chicken with, sriracha mayo, fresh lettuce, caramelised onion, with a side of fries

\$35
- Tandoori Chicken Burger

Spiced charred chicken thighs, fresh lettuce, sriracha mayo, and tangy sambal kasundi; served with fries

\$35
- Add Bacon \$3 | Add Fried Egg \$3

MAINS

- Pumpkin & Sage Gnocchi V

Hand-rolled gnocchi crafted with sustainably sourced flour, pan-seared with asparagus, zucchini, kale in a rich miso emulsion, topped with parmesan cheese

\$32
- Thai Green Curry VG

A fragrant, creamy green curry filled with tender tofu, sweet pumpkin, broccoli, carrot, and cauliflower, served with jasmine rice

\$32
- Add Chicken \$6
- Rendang-Spiced Grilled Chicken GF

Char-grilled chicken infused with warm rendang spices, balanced by a bright Asian herb salad and tamarind dressing

\$40
- Lamb Shank Red Curry GFO

Melt-in-your-mouth slow-braised lamb shank swimming in a rich red curry, accompanied by seasonal greens, spicy nahm jim, and jasmine rice

\$46
- Crispy-Skin Snapper GF

Seared snapper, roast potatoes, asparagus, and capsicum jam, finished with a rich miso butter emulsion

\$44
- Five-Spiced Duck Leg GF

Crispy five-spice duck leg served over vibrant red curry plum jus, crispy kumara sweet potato, Asian greens, and sweet capsicum relish

\$42
- Sichuan Pork Belly GF

Tender pork belly with a crackling skin, rested over smooth parsnip purée, buttery potato gratin, and greens with a punchy pork jus

\$41
- Grilled Kangaroo Steak GF

Seared medium-rare kangaroo rump served over a rich miso butter emulsion, finished with kombu butter and garlic-chili oil, paired with house fries and a fresh green salad

\$45

DESSERTS

- Matcha & White Chocolate Baked Alaska V

Creamy matcha and white chocolate interior encased in soft, toasted meringue, balanced with tart strawberry compote

\$19
- Pandan & Coconut Cheesecake V

Fragrant, silky pandan-infused cheesecake served with compressed pineapple and bright orange gel

\$19
- Dark Chocolate & Raisin Parfait VG/GF/DF

Decadent dark chocolate parfait set over crushed Oreo crumbs, paired with a refreshing berry sorbet

\$19
- Sorbet and Ice Cream - 3 scoops

Choice of berry sorbet, vanilla or chocolate

\$16



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SIDES

- Larb Salad Thai salad with glass noodles, nuts and larb dressing

\$10
- Fries with tomato ketchup

\$14
- Paratha

\$5
- Roasted Potatoes with lamb butter

\$9
- Seasonal Veggies with furikake

\$9
- Crispy Potato Gratin with parmesan

\$9

VGO - Vegan Option Available | GFO - Gluten Free Option Available
GF - Gluten Free | DF - Dairy Free | V - Vegetarian | VG - Vegan

with Rescued Kitchen® ingredients

TAP BEERS

The Sawmill Brewery, Homegrown Lager 4.0% Matakana, NZ	Glass Pint	
	\$13	\$16
The Sawmill Brewery, Pilsner 4.8% Matakana, NZ	\$14	\$17
The Sawmill Brewery, Hazy IPA 5.8% Matakana, NZ	\$15	\$18
Seasonal Release	Market Price	

BOTTLED BEERS & CIDERS

Corona, Mexico 4.5%	330ml	\$14
Asahi Super Dry 5.2%	\$14	
Panhead Supercharger APA 5.7%	\$16	
Panhead Blacktop Oat Stout 5.5%	\$16	
Parrot dog Greyhound Low Carb Hazy 4.3%	\$14	
Steinlager Light, NZ 2.5%	\$13	
Heineken 0%, Holland	\$12	
Morningside, Auckland, Apple Cider 6%	\$15	
Morningside, Auckland, Strawberry Cider 6%	\$15	

CHAMPAGNE & SPARKLING WINES

Makers Anonymous Prosecco Australia	Glass	Bottle
	\$16	\$75
G.H. Mumm Grand Cordon Champagne, France		\$145

ROSÉ

Matawhero Rose Central Otago, NZ	\$18	\$85
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Restaurant Lunar & Bar



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WHITE WINES

Naumi Sauvignon Blanc, NZ	\$12	\$55
Greasy Fingers Sauvignon Blanc Marlborough, NZ	\$15	\$70
Jules Taylor Sauvignon Blanc Marlborough, NZ	\$16	\$75
Rabit Ranch Pinot Gris Central Otago, NZ	\$16	\$75
Stoneleigh Rapaura Pinot Gris Marlborough, NZ	\$18	\$85

Church Road McDonald Chardonnay Hawke's Bay, NZ	\$16.5	\$76
Trinity Hill Chardonnay Hawke's Bay, NZ	\$20	\$95
Camshorn Classic Riesling Waipara, NZ	\$16	\$75

RED WINES

Naumi Shiraz, NZ	\$12	\$55
Trinity Hill Syrah Hawke's Bay, NZ		\$85
Greasy Fingers Shiraz South Australia, AUS	\$16	\$75
Brookfields Sun-Dried Malbec Hawke's Bay, NZ		\$90
Rabit Ranch Pinot Noir Central Otago, NZ	\$18	\$85
Aces & Arrows Pinot Noir Central Otago, NZ	\$19	\$90

VODKAS

Finlandia, Ilmajoki, Finland	\$13
Rogue Society, Central Otago, NZ	\$13
Scapegrace, Central Otago, NZ	\$14
Grey Goose, France	\$16

GINS

Gordon's, London	\$13
Scapegrace, Central Otago, NZ	\$14
Malfy Blood Orange, Italy	\$14
Malfy Rose, Italy	\$14
Hendricks, Girvan, Scotland	\$16

TEQUILA

El Jimador, Jalisco, Mexico	\$13
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RUMS

Bacardi, Cataño, Puerto Rico	\$13
Black Magic, Kentucky, USA	\$12
Appleton Estate, St. Elizabeth, Jamaica	\$12

BLENDED WHISKEYS

Famous Grouse, Perthshire, Scotland	\$13
Jameson, Ireland	\$14

SINGLE MALT WHISKEYS

Buichladdich Port Charlotte, Scotland	\$18
Glenfiddich 12-Year-Old Special Reserve Whisky	\$18
Macallan 15 Double Cask, Highland, Scotland	\$26

BOURBONS

Jack Daniels, Tennessee, USA	\$13
Makers Mark, Kentucky, USA	\$14
Woodford Reserve Rye, Kentucky, USA	\$15

COGNAC & BRANDY

St-Rémy XO, Loire Valley, France	\$13
Rémy Martin VSOP, Cognac, France	\$16

LIQUEURS

Baileys Kahlua	\$13 ea
Aperol	
Campari	
Cointreau	
Amaretto	
Chambord	
Kwai Feh Lychee Liqueur	

NON-ALCOHOLIC MOCKTAILS

On Request	\$18
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MILKSHAKES

Chocolate, Oreo, Vanilla, Caramel	\$9
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SOFT DRINKS AND MIXES

Coca-Cola, Coca-Cola No Sugar, Sprite, L&P Tonic, Soda, Ginger Ale, Ginger Beer	\$6 \$5
East Imperial Mixers Yuzu Tonic, Grapefruit Soda, Burma Tonic Water	\$4

WATERS

Antipodes, Bay of Plenty, NZ Still Water or Sparkling 500 ml	\$12
Antipodes, Bay of Plenty, NZ Still Water or Sparkling 1000 ml	\$15

JUICES

Homegrown From Gisborne & Hawke's Bay, NZ Apple, Cranberry, Orange, Pineapple	\$6
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TEAS

Dilmah, Peliyagoda, Sri Lanka	
English Breakfast, Elegant Earl Grey, Peppermint with Cinnamon, Ceylon Green Tea, Pure Chamomile Flowers, Berry Sensation	\$5.5

COFFEES

	Regular	Large
Black Espresso, Long Black, Americano	\$5	\$6
White Flat White, Latte, Mocha, Cappuccino	\$6	\$6.5
Iced Latte, Mochaccino	\$8	
Hot chocolate	\$6	\$6.5