



BREAKFAST 6:30am – 11am

PORRIDGE *DFA*

berry compote, passionfruit pulp, toasted coconut 17.9

ROASTED GRANOLA *VE | DF*

coconut yoghurt, seasonal fruit, mango pulp 18.9

FREE RANGE EGGS YOUR WAY *NoAGA*

on sourdough 14.9

Add bacon 6.9

HOTCAKES *V*

berry compote, whipped mascarpone, seasonal fruits, maple syrup 24.9

Add bacon 6.9

CREAMY MUSHROOMS *V*

mixed mushrooms, poached egg, miso, thyme, confit garlic on sourdough 24.9

Add bacon 6.9

TOMATO & CARAMELISED ONION OMELETTE *V*

feta, mesclun, caramelised onions, cherry tomato, sourdough 21.9

THE GRILL *NoAGA*

free-range eggs your way, pork & fennel sausage, bacon, portobello mushrooms, house baked beans, potato rosti, sourdough 29.9

FRASERS CLASSIC EGGS BENEDICT *NoAGA*

poached free range eggs, wilted baby spinach, house made hollandaise, Dusty Apron English muffin

Bacon 25.9 | Salmon 27.9 | Mushroom 25.9

FRASERS ROSTI BENEDICT *NoAGA*

poached free-range eggs, wilted baby spinach, house made hollandaise, house made potato rosti

Bacon 25.9 | Salmon 27.9 | Mushroom 25.9

SMASHED AVOCADO *V | DFA | NoAGA*

avocado, poached egg, cherry tomatoes, tomato relish, feta, sourdough 21.9

Add bacon 6.9

CHILLI SCRAMBLED EGGS *NoAGA | DFA*

cottage cheese, chilli oil, cherry tomatoes, pickled red onion, turmeric pickled fennel, fried curry leaves, house made flat bread 24.9

Add bacon 6.9

TURKISH EGGS *NoAGA | DFA*

poached eggs, Greek yoghurt, chilli oil, sesame dukkah, house made flat bread 19.9

BREAKFAST BURGER

bacon, fried egg, potato rosti, HP sauce, aioli, brioche bun, fries 22.9

CHICKEN CAESAR SALAD *NoAGA | DFA*

chicken, baby cos, anchovy, creamy Caesar dressing, sourdough croutons, poached egg, bacon, shaved parmesan 26.9 Add prawns 8.9

SESAME BAGELS

COLD SMOKED SALMON *DFA*

salmon, cream cheese, pickled red onion, caper popcorn 19.9

TOMATO & AVOCADO *DFA*

tomato, avocado, cream cheese, feta 15.9

Add bacon 6.9

BACON, TOMATO & CREAM CHEESE

bacon, tomato, cream cheese, pesto 17.9

SIDES

Bacon	6.9
Pork & Fennel Sausages (2)	7.9
Rosti	4.9
Avocado	4.9
Mushrooms	6.9
Fries	11.9

V = Vegetarian | VE = Vegan | DF = Dairy Free | DFA = Dairy Free Available | NoAG = No Added Gluten | NoAGA = No Added Gluten Available

15% surcharge on public holidays

COFFEE & HOT DRINKS

Flat White Cappuccino Mochaccino Piccolo Macchiato	6
Short Black Long Black Americano	5
Latte Chai Latte	6.5
Hot Chocolate	6.5
Matcha Latte	8
Fluffy	1.5
Hakanoa Ginger, Lemon & Manuka Honey	7.9
<i>(can also be served iced)</i>	

ICED

Iced Latte	6.9
Iced Americano	6
Iced Mocha	9
<i>(blended with Whittaker's chocolate and cream)</i>	
Iced Chocolate	9
<i>(blended with Whittaker's chocolate and cream)</i>	
Make it large: +.5 Extra shot: +1 Alternative milk: +1 Decaf: +1	
Vanilla, Caramel, or Hazelnut Shot: +1	
<i>All our coffees are double shot</i>	

MATCHA

Iced Matcha	8
Iced Strawberry Matcha	9
Iced Mango Matcha	9

HARNEY & SONS TEA

<i>All of our teas are 5.9 per person</i>	
Special English Breakfast Tea	
Earl Grey Supreme Tea	
<i>Paris vanilla, caramel, and citrus flavours</i>	
Jasmine Pouchong Green Tea	
African Autumn Fruity Tea	
Chamomile Tea	
Pure Peppermint Tea	

CHILLED DRINKS

Lemmy Lemonade	6.9
Apple & Guava	6.9
Orange, Mango & Apple	6.9
Peach Iced Tea	7.9
Coca-Cola	6.9
Coca-Cola Zero Sugar	6.9
Karma Drinks Organic Ginger Beer	6.9
Bundaberg Lemon, Lime & Bitter	6.9

HOMEGROWN JUICES

Orange Apple Pineapple Cranberry Tomato	6.9
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SMOOTHIES

VITALITY blueberries, banana, dates, boysenberry, coconut water	11.9
GO GREEN kale, spinach, apple juice, kiwifruit, ginger	
TROPICAL MIX mango, passionfruit, banana, coconut water	

SPARKLING WATER

500ml Voyage 1L Voyage	7.9 12.9
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MOCKTAILS

LOVE POTION strawberry, citrus, cranberry, mint	12
GREEN HOUSE cucumber, lemonade, kaffir lime, citrus	13

FRASER'S COCKTAILS

Hand crafted in small batches in house

MARGARITA	16
Classic Chilli Kaffir Lime	
SUNSET vodka, peach schnapps, cranberry, pineapple, citrus	16
CLASSIC COCKTAILS ON REQUEST	21
MIMOSA orange juice, prosecco	14

BEER AND CIDER

TAP BEER

Heineken, 5%	16
Parrot dog Birdseye Hazy IPA, 5.8%	16
<i>All of our beers are 425ml</i>	

CANNED & BOTTLED

Monteiths Golden Light 2.5%	12
Sawmill Pilsner, 4.8%	15
Urbanaut Detroit IPA 5.8%	15
Moa Cider, 4%	14
Urbanaut Miami Brut Low Carb 4%	15
Parrot dog Watchdog Non-Alc IPA 0%	14

WINE

WHITE WINE	150ml	250ml	Bottle
Rongopai Sauvignon Blanc, Marlborough	13	22	62
Craggy Range Sauvignon Blanc, Martinborough			82
Kim Crawford Chardonnay, Hawkes Bay	13	22	62
Te Mata Estate Chardonnay, Hawkes Bay			82
Babic Pinot Gris, Marlborough	14	24	68
Tiritiri Pinot Gris, Nelson			78

ROSÉ

Rosabel Rosé, France	14	24	68
Gibbston Valley Collection Rosé, Central Otago			82

RED WINE

Xanadu Circa 77 Cabernet Sauvignon, Margaret River	16	27	78
Stoneburn Pinot Noir, Marlborough	14	24	68
Carrick Unravelling Pinot Noir, Central Otago			82
Tempus Two Silver Series Shiraz, South Australia	13	22	62
Wee Angus Merlot, Central Victoria	16	27	78
Trapiche Oak Cask Malbec, Argentina			72

CHAMPAGNE & SPARKLING

Graham Norton Prosecco, Italy	15	72
Hunters Mirumiru Brut, Marlborough		85
Veuve Clicquot, Champagne, France		149



WEEKEND BRUNCH 6:30am – 3pm

ROASTED GRANOLA *VE | DF*

coconut yoghurt, seasonal fruit, mango pulp 18.9

FREE RANGE EGGS YOUR WAY *NoAGA*

on sourdough 14.9

Add bacon 6.9

HOTCAKES *V*

berry compote, mascarpone, seasonal fruits,
maple syrup 24.9

Add bacon 6.9

CREAMY MUSHROOMS *V*

mixed mushrooms, poached egg, miso, thyme, confit
garlic on sourdough 24.9

Add a poached egg 2.5

Add bacon 6.9

THE GRILL *NoAGA*

free-range eggs your way, pork & fennel sausage, bacon,
portobello mushrooms, house made baked beans & potato
rosti, sourdough 29.9

FRASERS CLASSIC EGGS BENEDICT *NoAGA*

poached free range eggs, wilted baby spinach, house
made hollandaise, Dusty Apron English muffin

Bacon 25.9 | Salmon 27.9 | Mushroom 25.9

FRASERS ROSTI BENEDICT *NoAGA*

poached free-range eggs, wilted baby spinach, house
made hollandaise & potato rosti

Bacon 25.9 | Salmon 27.9 | Mushroom 25.9

SMASHED AVOCADO *V | DFA | NoAGA*

avocado, poached egg, cherry tomatoes, tomato relish,
feta, on sourdough 21.9

Add bacon 6.9

CHICKEN CAESAR SALAD *NoAGA | DFA*

chicken, cos, anchovy, creamy Caesar dressing,
sourdough croutons, poached egg, bacon, shaved
parmesan 26.9

PRAWN LINGUINE

prawns, white wine, chilli lemon dressing, carrot crumb,
parmesan 27.9

DOUBLE CHEESE SMASH BURGER

beef patties, cheddar cheese, gherkins, shredded baby cos,
tomato, burger sauce, brioche bun, fries 27.9

Add fried egg 2.5

Add bacon 6.9

MUSHROOM RISOTTO *DFA*

mascarpone, white wine, shaved parmesan 26.9

SLOW COOKED LAMB SHOULDER *DFA | NoAGA*

hummus, cottage cheese, minted jelly, pickled vegetables,
mesclun, served on grilled house made flat bread 29.9

OPEN STEAK SANDWICH *NoAGA*

sirloin, lettuce, tomato, beetroot relish, crispy shallots,
aioli, sourdough, fries 32.9

SESAME BAGELS

COLD SMOKED SALMON *DFA*

salmon, cream cheese, pickled red onion, caper popcorn
19.9

TOMATO & AVOCADO *DFA*

tomato, avocado, cream cheese, feta 15.9

Add bacon 6.9

BACON, TOMATO & CREAM CHEESE

bacon, tomato, cream cheese, pesto 18.9

SIDES

Bacon	6.9
Pork & Fennel Sausages (2)	6.9
Rosti	4.9
Avocado	4.9
Mushrooms	6.9
Fries	11.9

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COFFEE & HOT DRINKS

Flat White Cappuccino Mochaccino Piccolo Macchiato	6
Short Black Long Black Americano	5
Latte Chai Latte	6.5
Hot Chocolate	6.5
Matcha Latte	8
Fluffy	1.5

ICED

Iced Latte	6.9
Iced Americano	6
Iced Mocha	9
(blended with Whittaker's chocolate and cream)	
Iced Chocolate	8.9
(blended with Whittaker's chocolate and cream)	

Make it large: +.5 | Extra shot: +1 | Alternative milk: +1 | Decaf: +1
Vanilla, Caramel, or Hazelnut Shot: +1
All our coffees are double shot

MATCHA & COLD BREW

Iced Matcha	8
Iced Strawberry Matcha	9
Iced Mango Matcha	9
Coconut Matcha Cloud	9
Mont Blanc Cold Brew	9

HARNEY & SONS TEA

All of our teas are 5.9 per person

Special English Breakfast Tea
Earl Grey Supreme Tea
Paris vanilla, caramel, and citrus flavours
Japanese Sencha Green Tea *smooth & buttery lightly steamed leaves*
African Autumn Fruity Tea
Chamomile Tea
Pure Peppermint Tea
Hakanoa Ginger, Lemon & Manuka Honey *(can also be served iced)*

CHILLED DRINKS

Lemmy Lemonade	6.9
Apple & Guava	6.9
Orange, Mango & Apple	6.9
Peach Iced Tea	6.9
Coca-Cola	6.9
Coca-Cola Zero Sugar	6.9
Karma Cola Organic Ginger Beer	8.9
Bundaberg Lemon, Lime & Bitter	6.9

HOMEGROWN JUICES

Orange Apple Pineapple Cranberry Tomato	6.9
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SMOOTHIES

VITALITY blueberries, banana, dates, boysenberry, coconut water
GO GREEN kale, spinach, apple juice, kiwifruit, ginger
TROPICAL MIX mango, passionfruit, banana, coconut water

SPARKLING WATER

500ml Voyage	6.9
1L Voyage	12

FRASER'S COCKTAILS

Hand crafted in small batches in house

MARGARITA

Classic Chilli Kaffir Lime	15
ESPRESSO MARTINI	15
CLASSIC COCKTAILS ON REQUEST	21
MIMOSA orange juice, prosecco	14

MOCKTAILS

LOVE POTION strawberry, citrus, cranberry, mint	12
ALMOST TOXIN cucumber, lemonade, kaffir lime, citrus	12

BEER AND CIDER

TAP BEER

Heineken, 5%	15
Parrot dog Birdseye Hazy IPA, 5.8%	15
<i>All of our beers are 425ml</i>	

CANNED & BOTTLED

Monteiths Golden Light 2.5%	10
Sawmill Pilsner, 4.8%	13
Urbanaut Detroit IPA 5.8%	14
Moa Cider, 4%	14
Parrot dog Watchdog Non-Alc IPA 0%	12

WINE

WHITE WINE	150ml	250ml	Bottle
TAPI Organic Sauvignon Blanc, Marlborough	13	22	62
Greywacke Wild Sauvignon Blanc, Marlborough			80
Black Barn Chardonnay, Hawkes Bay	14	24	68
Kumeu River Estate Chardonnay			88
Alba Martin Albarino, Rias Baixas, Spain	15	26	72
Framingham Pinot Gris, Marlborough	14	24	68

ROSÉ

Meditéo Rose, France	14	24	68
Craggy Range, Hawkes Bay			70

RED WINE

Summerhouse Pinot Noir, Central Otago	14	24	68
Mount Beautiful Pinot Noir, Canterbury			85
Langmeil Hangin' Snakes Shiraz, Barossa Valley	14	24	68
Catena Alamos Malbec, Argentina			65
Craggy Range Te Kahu Merlot Cabernet, Hawkes Bay			75

CHAMPAGNE & SPARKLING

Taittinger Cuvee Brut Prestige NV, Champagne, France			149
Nautilus Estate Cuvee Brut NV, Marlborough			100
Villa Sandi Prosecco DOC, Italy	14		60



LUNCH 11am - 3pm

SOUP OF THE DAY

with sourdough 16.9

FRASERS CLASSIC EGGS BENEDICT

NoAGA

poached free-range eggs, wilted baby spinach,
house made hollandaise, Dusty Apron English
muffin

Bacon 25.9 | Salmon 27.9 | Mushroom 25.9

FRASERS ROSTI BENEDICT *NoAGA*

poached free-range eggs, wilted baby spinach,
house made hollandaise, house made potato rosti

Bacon 25.9 | Salmon 27.9 | Mushroom 25.9

HOTCAKES *V*

berry compote, whipped mascarpone,
seasonal fruits, maple syrup 24.9

Add bacon 6.9

CREAMY MUSHROOMS *V*

mixed mushrooms, poached egg, miso, thyme,
confit garlic, shaved parmesan, on sourdough 24.9

Add bacon 6.9

THE GRILL *NoAGA*

free-range eggs your way, pork & fennel
sausage, bacon, portobello mushrooms, house
made baked beans & potato rosti, sourdough 29.9

SMASHED AVOCADO *V | NoAGA | DFA*

avocado, poached egg, cherry tomato, tomato
relish, feta, on sourdough 21.9

Add bacon 6.9

SESAME BAGELS

COLD SMOKED SALMON *DFA*

salmon, cream cheese, pickled red onion, caper
popcorn 19.9

TOMATO & AVOCADO *DFA | NoAGA*

tomato, avocado, cream cheese, feta 15.9

Add bacon 6.9

CHICKEN CAESAR SALAD *DFA | NoAGA*

chicken, baby cos, anchovy, creamy Caesar
dressing, sourdough croutons, poached egg,
bacon, shaved parmesan 26.9

CORN FRITTERS *V*

tomato relish, sour cream 22.9

Add avocado 4.9

Add bacon 6.9

PRAWN LINGUINE

prawn, white wine, chilli lemon dressing, carrot
crumb, parmesan 27.9

KOREAN FRIED CHICKEN BURGER

shredded baby cos, tomato, gherkins, gochujang
chilli sauce, brioche bun, fries 27.9

DOUBLE CHEESE SMASH BURGER

beef patties, cheddar cheese, gherkins, shredded
baby cos, tomato, burger sauce, fries 27.9

Add fried egg 2.5

Add bacon 6.9

FISH BURGER

battered snapper, shredded baby cos, tomato,
tartare sauce, brioche bun, fries 27.9

FISH AND CHIPS *NoAGA*

garden salad, tartare sauce, fries 28.9

MUSHROOM RISOTTO *DFA | V*

mascarpone, white wine, shaved parmesan 26.9

SLOW COOKED LAMB SHOULDER *DFA | NoAGA*

hummus, cottage cheese, pickled vegetables,
mint jelly, mesclun, on grilled house made flat
bread 29.9

OPEN STEAK SANDWICH *NoAGA*

sirloin, lettuce, tomato, beetroot relish, crispy
shallots, aioli, sourdough, fries 32.9

ADD ONS Bacon | Pork & Fennel Sausages (2) |
Mushrooms 6.9 | Avocado | Rosti 4.9 | Fries 11.9

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15% surcharge on public holidays

COFFEE & HOT DRINKS

Flat White Cappuccino Mochaccino Piccolo Macchiato	6
Short Black Long Black Americano	5
Latte Chai Latte	6.5
Hot Chocolate	6.5
Matcha Latte	8
Fluffy	1.5

ICED

Iced Latte	6.9
Iced Americano	6
Iced Mocha	9
(blended with Whittaker’s chocolate and cream)	
Iced Chocolate	8.9
(blended with Whittaker’s chocolate and cream)	

Make it large: +.5 | Extra shot: +1 | Alternative milk: +1 | Decaf: +1
Vanilla, Caramel, or Hazelnut Shot: +1
All our coffees are double shot

MATCHA & COLD BREW

Iced Matcha	8
Iced Strawberry Matcha	9
Iced Mango Matcha	9
Coconut Matcha Cloud	9
Mont Blanc Cold Brew	9

HARNEY & SONS TEA

All of our teas are 5.9 per person

Special English Breakfast Tea	
Earl Grey Supreme Tea	
Paris <i>vanilla, caramel, and citrus flavours</i>	
Japanese Sencha Green Tea <i>smooth & buttery lightly steamed leaves</i>	
African Autumn Fruity Tea	
Chamomile Tea	
Pure Peppermint Tea	
Hakanoa Ginger, Lemon & Manuka Honey <i>(can also be served iced)</i>	

CHILLED DRINKS

Lemmy Lemonade	6.9
Apple & Guava	6.9
Orange, Mango & Apple	6.9
Peach Iced Tea	6.9
Coca-Cola	6.9
Coca-Cola Zero Sugar	6.9
Karma Cola Organic Ginger Beer	8.9
Bundaberg Lemon, Lime & Bitter	6.9

HOMEGROWN JUICES

Orange Apple Pineapple Cranberry Tomato	6.9
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SMOOTHIES11.9

VITALITY blueberries, banana, dates, boysenberry, coconut water
GO GREEN kale, spinach, apple juice, kiwifruit, ginger
TROPICAL MIX mango, passionfruit, banana, coconut water

SPARKLING WATER

500ml Voyage	6.9
1L Voyage	12

MULLED WINE SPECIAL

Mulled Wine	13.9
Mulled Wine & a slice of cake	20

FRASER’S COCKTAILS

Hand crafted in small batches in house

MARGARITA	15
Classic Chilli Kaffir Lime	
ESPRESSO MARTINI	15
CLASSIC COCKTAILS ON REQUEST	21
MIMOSA orange juice, prosecco	14

MOCKTAILS

LOVE POTION strawberry, citrus, cranberry, mint	12
ALMOST TOXIN cucumber, lemonade, kaffir lime, citrus	12

BEER AND CIDER

TAP BEER

Heineken, 5%	15
Parrot dog Birdseye Hazy IPA, 5.8%	15
<i>All of our beers are 425ml</i>	

CANNED & BOTTLED

Monteiths Golden Light 2.5%	10
Sawmill Pilsner, 4.8%	13
Urbanaut Detroit IPA 5.8%	14
Moa Cider, 4%	14
Parrot dog Watchdog Non-Alc IPA 0%	12

WINE

WHITE WINE	150ml	250ml	Bottle
TAPI Organic Sauvignon Blanc, Marlborough	13	22	62
Greywacke Wild Sauvignon Blanc, Marlborough			80
Black Barn Chardonnay, Hawkes Bay	14	24	68
Kumeu River Estate Chardonnay			88
Alba Martin Albarino, Rias Baixas, Spain	15	26	72
Framingham Pinot Gris, Marlborough	14	24	68

ROSÉ

Meditéo Rose, France	14	24	68
Craggy Range, Hawkes Bay			70

RED WINE

Summerhouse Pinot Noir, Central Otago	14	24	68
Mount Beautiful Pinot Noir, Canterbury			85
Langmeil Hangin’ Snakes Shiraz, Barossa Valley	14	24	68
Catena Alamos Malbec, Argentina			65
Craggy Range Te Kahu Merlot Cabernet, Hawkes Bay			75

CHAMPAGNE & SPARKLING

Taittinger Cuvee Brut Prestige NV, Champagne, France			149
Nautilus Estate Cuvee Brut NV, Marlborough			100
Villa Sandi Prosecco DOC, Italy	14		60



TO START OR SHARE

SOUP OF THE DAY with sourdough *NoAG* 16.9

BREAD & DIPS seasonal dips, focaccia, sourdough *VEA, DFA* 14.9

CALAMARI lemon aioli *NoAG* 18.9

KOREAN FRIED CHICKEN gochujang chilli sauce, sesame seeds, gherkins *NoAG* 21.9

GOATS CHEESE CROQUETTES infused with rosemary honey *V* 18.9

TIGER PRAWNS garlic butter sauce, grilled lemon *NoAG* 23.9

FRASERS PLATTER Korean fried chicken, calamari, goats cheese croquettes, local cheese, olives, fruits, garden salad, seasonal dips, sourdough and focaccia 69.9

MAINS

MUSHROOM RISOTTO mascarpone, white wine, shaved parmesan *V, DFA* 26.9

CHICKEN CAESAR SALAD chicken, baby cos, anchovy, creamy Caesar dressing, sourdough croutons, poached egg, bacon, shaved parmesan *DFA, NoAG* 26.9 *Add Prawns 8.9*

FISH & CHIPS beer battered market fish, tartare sauce, chips, garden salad *NoAGA, DF* 29.9

PRAWN LINGUINE prawns, white wine, chilli lemon dressing, carrot crumb, parmesan *DFA* 27.9

VEGETARIAN LINGUINE courgette, chilli, ginger, garlic, creamy tomato sauce, parmesan *V, DFA* 25.9

STEAK CHOOSE YOUR CUT: 220g SCOTCH FILLET or 180g EYE FILLET

roasted baby potatoes, sautéed green beans, onion puree, red wine jus

NoAG 49.9 | 53.9

CRISPY PORK BELLY roast kumara, apple puree, apple fennel salad, red wine jus *NoAG, DFA* 34.9

PAN FRIED MARKET FISH broccolini, braised fennel, fennel puree, sourdough & olive crumb 41.9

KOREAN FRIED CHICKEN BURGER shredded baby cos, tomato, gherkins, gochujang chilli sauce, brioche bun, fries 28.9

DOUBLE CHEESE SMASH BURGER beef patties, cheddar cheese, gherkins, shredded baby cos, burger sauce, brioche bun, fries 28.9 *NoAGA Add fried egg 2.5 Add bacon 6.9*

FISH BURGER battered snapper, shredded baby cos, tomato, tartare sauce, fries 28.9

ROAST OF THE DAY served with all the trimmings, maple glazed carrots, peas, green beans, roasted baby potatoes, Yorkshire pudding, gravy *DFA* 39.9

SIDES

ROASTED BABY POTATOES *VE, NoAG* 11.9

FRIES aioli *NoAG, DF* 11.9

GARDEN SALAD citrus dressing

DF 11.9

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<i>(can also be served iced)</i>	

ICED

Iced Latte	6.9
Iced Americano	6
Iced Mocha	9
<i>(blended with Whittaker’s chocolate and cream)</i>	
Iced Chocolate	9
<i>(blended with Whittaker’s chocolate and cream)</i>	

Make it large: +.5 | Extra shot: +1 | Alternative milk: +1 |
Decaf: +1
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Chamomile Tea
Pure Peppermint Tea

CHILLED DRINKS

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Apple & Guava	6.9
Orange, Mango & Apple	6.9
Peach Iced Tea	7.9
Coca-Cola	6.9
Coca-Cola Zero Sugar	6.9
Karma Drinks Organic Ginger Beer	6.9
Bundaberg Lemon, Lime & Bitter	6.9

HOMEGROWN JUICES

Orange Apple Pineapple Cranberry Tomato	6.9
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SPARKLING WATER

500ml Voyage 1L Voyage	7.9 12.9
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FRASER’S COCKTAILS

Hand crafted in small batches in house

MARGARITA	
Classic Chilli Kaffir Lime	16
SUNSET vodka, peach schnapps, cranberry, pineapple, citrus	16
CLASSIC COCKTAILS ON REQUEST	21

MOCKTAILS

LOVE POTION strawberry, citrus, cranberry, mint	13
GREEN HOUSE cucumber, lemonade, kaffir lime, citrus	13

BEER AND CIDER

TAP BEER

Heineken, 5%	16
Parrot dog Birdseye Hazy IPA, 5.8%	16

All of our beers are 425ml

CANNED & BOTTLED

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Moa Cider, 4%	14
Urbanaut Miami Brut Low Carb 4%	15
Parrot dog Watchdog Non-Alc IPA 0%	14

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Babic Pinot Gris, Marlborough	14	24	68
Tiritiri Pinot Gris, Nelson			78

ROSÉ

Rosabel Rosé, France	14	24	68
Gibbston Valley Collection Rosé, Central Otago			82

RED WINE

Xanadu Circa 77 Cabernet Sauvignon, Margaret River	16	27	78
Stoneburn Pinot Noir, Marlborough	14	24	68
Carrick Unravelled Pinot Noir, Central Otago			82
Tempus Two Silver Series Shiraz, South Australia	13	22	62
Wee Angus Merlot, Central Victoria	16	27	78
Trapiche Oak Cask Malbec, Argentina			72

CHAMPAGNE & SPARKLING

Graham Norton Prosecco, Italy	15	72
Hunters Mirumiru Brut, Marlborough		85
Veuve Clicquot, Champagne, France		149

MULLED WINE SPECIAL	
Mulled Wine	13.9
Mulled Wine & a slice of cake	20

V = Vegetarian | VE = Vegan | DF = Dairy Free | DFA = Dairy Free Available | NoAG = No Added Gluten | NoAGA = No Added Gluten Available

15% surcharge on public holidays



OUR SELECTION OF FAMOUS CAKES & DESSERTS
(also available as whole cakes to take away 90)

NEW YORK BAKED CHEESECAKE vanilla biscuit base, creamy baked
cheesecake 10.9

CARROT CAKE cream cheese icing, coconut flakes, apricots,
sunflower seeds 10.9

BANOFFEE vanilla biscuit base, salted caramel, banana,
cream layer 10.9

CHOCOLATE MOUSSE CAKE chocolate cake with chocolate mousse layer,
chocolate 10.9

FLOURLESS ORANGE FUDGE CAKE with cream cheese icing, sliced
almonds, dried orange slice *NoAG* 10.9

BELGIAN CHOCOLATE CAKE with chocolate ganache layer, white
chocolate triangles 11.9

SALTED CARAMEL & CHOCOLATE TARTS (2) 10.9

CRÈME BRÛLÉE rich custard topped with thin layer of caramelised
sugar 13.9

TIRAMISU Kahlua ladyfingers, creamy mascarpone,
cocoa powder 13.9

STRAWBERRY PANNACOTTA pistachio cremeux, orange supreme *NoAG* 16.9

CHOCOLATE BUDINO WITH POACHED RHUBARB decadent chocolate budino,
chocolate soil, poached rhubarb *NoAG* 16.9

COFFEE & HOT DRINKS

Flat White Cappuccino Mochaccino Piccolo Macchiato 6	
Short Black Long Black Americano	5
Latte Chai Latte	6.5
Hot Chocolate	6.5
Matcha Latte	8
Fluffy	1.5
Hakanoa Ginger, Lemon & Manuka Honey	7.9
<i>(can also be served iced)</i>	

ICED

Iced Latte	6.9
Iced Americano	6
Iced Mocha	9
<i>(blended with Whittaker’s chocolate and cream)</i>	
Iced Chocolate	9
<i>(blended with Whittaker’s chocolate and cream)</i>	

Make it large: +.5 | Extra shot: +1 | Alternative milk: +1 |
Decaf: +1
Vanilla, Caramel, or Hazelnut Shot: +1
All our coffees are double shot

HARNEY & SONS TEA

All of our teas are 5.9 per person

Special English Breakfast Tea
Earl Grey Supreme Tea
Paris vanilla, caramel, and citrus flavours
Jasmine Pouchong Green Tea
African Autumn Fruity Tea
Chamomile Tea
Pure Peppermint Tea

CHILLED DRINKS

Lemmy Lemonade	6.9
Apple & Guava	6.9
Orange, Mango & Apple	6.9
Peach Iced Tea	7.9
Coca-Cola	6.9
Coca-Cola Zero Sugar	6.9
Karma Drinks Organic Ginger Beer	6.9
Bundaberg Lemon, Lime & Bitter	6.9

HOMEGROWN JUICES

Orange Apple Pineapple Cranberry Tomato	6.9
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SPARKLING WATER

500ml Voyage 1L Voyage	7.9 12.9
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FRASER’S COCKTAILS

Hand crafted in small batches in house

MARGARITA	
Classic Chilli Kaffir Lime	16
SUNSET vodka, peach schnapps, cranberry, pineapple, citrus	16
CLASSIC COCKTAILS ON REQUEST	21

MOCKTAILS

LOVE POTION strawberry, citrus, cranberry, mint	13
GREEN HOUSE cucumber, lemonade, kaffir lime, citrus	13

BEER AND CIDER

TAP BEER

Heineken, 5%	16
Parrot dog Birdseye Hazy IPA, 5.8%	16

All of our beers are 425ml

CANNED & BOTTLED

Monteiths Golden Light 2.5%	12
Sawmill Pilsner, 4.8%	15
Urbanaut Detroit IPA 5.8%	15
Moa Cider, 4%	14
Urbanaut Miami Brut Low Carb 4%	15
Parrot dog Watchdog Non-Alc IPA 0%	14

WINE

WHITE WINE	150ml	250ml	Bottle
Rongopai Sauvignon Blanc, Marlborough	13	22	62
Craggy Range Sauvignon Blanc, Martinborough			82
Kim Crawford Chardonnay, Hawkes Bay	13	22	62
Te Mata Estate Chardonnay, Hawkes Bay			82
Babic Pinot Gris, Marlborough	14	24	68
Tiritiri Pinot Gris, Nelson			78

ROSÉ

Rosabel Rosé, France	14	24	68
Gibbston Valley Collection Rosé, Central Otago			82

RED WINE

Xanadu Circa 77 Cabernet Sauvignon, Margaret River	16	27	78
Stoneburn Pinot Noir, Marlborough	14	24	68
Carrick Unravalled Pinot Noir, Central Otago			82
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