

SNACKS	
BBQ Flat bread Chickpea hummus, olive oil, sumac	21.0
Double Cheese Pizzeta Herb oil, sea salt flakes	24.0
Buttermilk Fried Chicken Honey mustard glaze	24.0
Salt & Pepper Calamari Caramelised nam jim	24.0
Ranch Fries Smoked Aioli	16.0
Parmesan Fries Garlic oil, smoked aioli	20.0

SMALL PLATES

Oysters Natural seaweed vinegar mignonette Crispy Tempura	7.0ea 8.0ea
Warm Smoked Brie Onion jam, toasted sour dough	27.0
Kingfish Ceviche Coconut, chilli, olive oil, lime, coriander, tortilla chips	29.0
BBQ Lamb Ribs 400gm bone in Sumac yoghurt, pumpkin seed dukkha, tamarind	39.0
BBQ King Prawns 5pc Garlic, olive oil, lime	39.0
Sashimi Platter Yellow Finn tuna, hiromasa kingfish, king salmon, wasabi, soy, pickles	47.0
BBQ Gurnard Tacos 2pc Corn tortilla, coriander salsa verde, avocado	27.0
BBQ Wagyu Hanger Steak Lake Ohau Chipotle BBQ sauce, mango vanilla vinegar pickled exotic mushrooms	38.0

LARGE PLATES	
All large plates are designed to be shared	
Panzanella Salad Heirloom Tomatoes, Buffalo Mozzarella Spanish onion, sour dough croutons, basil	34.0
Smoked BBQ Duck Jalapeno & sweet orange rub, burnt orange glaze served with a side of roasted cauliflower & triple cooked potatoes	48.0
Cold Smoked Flat Iron Steak Smoked garlic and Chimichurri compound butter served with a side of roasted cauliflower & triple cooked potatoes	48.0
BBQ Cauliflower Steaks (Vegan Friendly) Chimichurri, paprika oil	32.0
BBQ Butterflied Gurnard Broccolini, smoked tomato butter sauce	46.0
BBQ Maple Bacon Cured Pork Sirloin Smoked Apple, apple cider vinegar. served with a side of roasted cauliflower & triple cooked potatoes	46.0
Low And Slow Smoked Short Rib Horseradish crème, served with a side of roasted cauliflower & triple cooked potatoes	56.0
Smoked Kiwi Herb Chicken Kawakawa, horopito, thyme, yoghurt sauce tomatillo salsa, served with a side of roasted cauliflower & triple cooked potatoes	46.0
Sirloin on the Bone 400gm House made mustard, onion jus, served with side of roasted cauliflower & triple cooked potatoes	68.0

SET MENUS

JUST FEED ME – **\$55 LUNCH** MIN 4ppl, *12-3pm*
JUST FEED ME – **\$75 DINNER** MIN 4ppl, *After 5pm*
BOTTOMLESS LUNCH – **\$79pp**, *2 hr session*

HAPPY HOUR 4-6 DAILY

SIDES	
Triple Cooked Potatoes Smoked Aioli	19.0
Charred Baby Cos Green Goddess dressing, pickled shallots pecorino cheese	16.0
BBQ Greens Silken tofu, lime, almonds, chilli oil	21.0
Charred Corn Sweetcorn, lime, chipotle mayo, pecorino cheese	16.0
Smoked Beetroot Whipped feta puree, toasted walnut crumb.	16.0

DESSERTS

Strawberry Eton Mess Local strawberries, meringue, crème patisserie wild berry sorbet	22.0
Charred Low & Slow Smoked Drunken Pineapple Lemon and Lime Sorbet (Vegan Friendly)	22.0
Skillet Baked Apple Tarte Tartin (Vegan option) Vanilla bean ice cream	22.0
Brownie (Vegan option) Praline, white chocolate, vanilla ice cream	22.0

FAMILY STYLE SHARED DINING

Our menu is designed for sharing — the best way to experience Hide, family-style. We encourage you to order a variety of dishes for the table and enjoy them together.

Taste more, explore different flavors, and turn your meal into a true family-style dining experience with friends and whānau.

MARGARITA	CLASSIC	22
	SPICY	22
	COCONUT	24
	APEROL COCO	24
	YUZU SOUR	24

SPRITZ	LIMONCELLO	19
	NEGRONI	21
	APEROL	19
	BLUEBERRY BRAMBLE	21

COCKTAILS

MARTINI	ESPRESSO	19
	PORNSTAR	22
	VODKA / GIN	21
	FRENCH	21

HOUSE	JAMACIAN MULE	19
	BROWN SUGAR BLISS	22
	TIRAMISU	22

MOJITO	23
PIÑA COLADA	23
COSMOPOLITAN	23

CLASSICS	LONG ISLAND	23
	WHISKEY/GIN AMARETTO SOUR	23
	NEGRONI	23

MOCKTAILS	VIRGIN MOJITO	15
	BRAMBLE BLUEBERRY	15
	JAMAICAN MULE	15
	ROSY BREEZE	16

BEER/CIDER	CORONA	12
	GP Hapi Daze Pale 4.6%	14
	GP ROSTED STOUT 7%	14
	DORRIS PLUM CIDER 4%	12

ON TAP

- HEINEKEN ORIGINAL LAGER 5%
- GOLDEN LAGER Monteith's 5%
- DB EXPORT 33 4.6%
- TIGER LAGER 5%
- INTERSTELLAR IPA Tuatara 6.1%
- CRUSHED APPLE CIDER Monteith's 4.5%
- ALCOHOLIC GINGER BEER Monteith's 4%
- ALCOHOLIC LEMONADE Old school 4%
- FOG CITY HAZY IPA Good George 5.8%
- REGENERATE HOPPY PILSNER Tuatara 5%

ON TAP

SPARKLING / CHAMPAGNE

	GLASS	BOTTLE
POL REMY BRUT France	13	62
PROSECCO Italy	14	65
HUNTER MIRU MIRU BRUT Marlborough	-	79
MOET & CHANDON France	-	129
LOUIS ROEDERER NV France	-	179

ROSÉ

RONGOPAI Marlborough	14	65
CHAPOTIER France	15	70
AIX France	19	90
PYRAMID VALLEY ORANGE North canterbury	-	90

SAUVIGNON BLANC

RONGOPAI Marlborough	14	65
SMITH & SHETH CRU Wairau	18	85
ROHE DILLONS POINT Marlborough	18	85
DOG POINT Marlborough - Organic	-	90

PINOT GRIS

HUNTERS Marlborough	15	70
FRAMINGHAM Marlborough	16	75
PEREGRINE SADDLEBACK Otago - Organic	17	80
GIBBSTON VALLEY Central Otago	-	90
CABLE BAY RESERVE Waiheke Island	-	95

CHARDONNAY

TW ESATATE Gisborne	15	70
LUNA ESTATE Martinborough	15	70
KUMEU VILLAGE Kumeū	-	80
SMITH & SHETH CRU Hawke's Bay	-	95

SYRAH

	GLASS	BOTTLE
SANDPIPER Barossa Valley	15	70
WIRRA WIRRA CATAPULT SHIRAZ McLaren Vale	15	70
FAT BASTARD South Australia	17	80
TE MATA Gimblett Gravels, Hawkes Bay	-	90

PINOT NOIR

LUNA ESTATE Martinborough	17	80
PEREGRINE SADDLEBACK Otago- Organic	17	80
SMITH & SHETH CRU Central Otago	-	95
PYRAMID VALLEY North Canterbury	-	105

VARIETALS

TEMPUS TWO SILVER SERIES Hawke's Bay	14	65
CHIANTI CECCHI DOCG Tuscany Italy	16	75
REDMETAL MERLOT/CAB FRANK Hawkes Bay	-	80
CRAGGY RANGE TE KAHU Gimblett Gravels	-	105
MAN O' WAR DREADNOUGHT Waiheke Island	-	125

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LOW & NON ALCOHOLIC

GARAGE PROJECT
Tiny IPA .05%

GARAGE PROJECT
Fugazi 2.2%

HEINEKEN
0%

MONTEITHS
Golden Light 2.5%

ZEFFER
Apple Cider 0%

SPARKLING WATER
Otakiri 750ml

BUNDABERG
Ginger beer

KOMBUCHA
Fijoa & Passionfruit

JUICE
Orange, Pineapple
Cranberry, Apple
Tomato