

# MENU

## SNACKS & STARTERS

- Oysters - Fresh** 6ea  
*NZ fresh Oysters, Seaweed vinegar mignonette*  
*\*Crispy Tempura Oysters \$7ea*
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- Flat Bread** 16  
*Bbq flat bread, Hummus, Olive oil, Sumac*
- Cheesy Pizzetta** 19  
*Mozzarella, Herb oil, Sea salt*
- Smoked Brie** 17  
*Onion jam, Toasted Ciabatta bread*
- Calamari** 19  
*Battered Calamari, Caramelised Nam jim*
- Buttermilk Fried Chicken** 22  
*Fried chicken with honey mustard glaze*
- BBQ Tiger King Prawns** 24  
*4 x Grilled king Prawns, garlic, olive oil, lime*

## BIG SHARE PLATES

- Feast Platter** Suits 2-3 ppl 89  
*Lamb Ribs, Bbq Chicken, Beef skewers, Fries*
- Seafood Platter** Suits 2-3 ppl 79  
*King Prawns, Gurnard skewers, Calamari, Kingfish Ceviche*
- Grazing Platter** 49  
*Brie, Gorgonzola cheese, Buffalo mozzarella, Pickles, Pitted olives, Hummus, Bread.*

**HAPPY HOUR**  
**4-6 PM DAILY**

## SMALL PLATES

- Gurnard Tacos** 26  
*2pc- Corn tortilla, coriander salsa verde, avocado*
- Beef Skewers** 24  
*Salsa verde, coriander*
- Panzanella Salad** Vegan option 24  
*Seasonal tomato, Buffalo Mozzarella, Spanish onion, croutons, basil*
- Kingfish Ceviche** 26  
*Tortilla chips, coconut, chilli, olive oil, lime, coriander*
- Lamb Ribs** 28  
*Sumac yoghurt, pumpkin seed dukkha, pomegranate seeds*

## FROM THE GRILL

COMES WITH SIDE OF POTATOES OR FRIES

- Maple Cured Pork Sirloin** 38  
*Bbq maple cured pork sirloin, smoked apple*
- BBQ Butterflied Gurnard** 39  
*Fresh gurnard fish, broccolini, smoked butter tomato*
- Flat Iron Steak: Cold Smoked** 41  
*Smoked garlic, chimichurri compound butter*
- Kiwi Herb BBQ Chicken** 42  
*Kawakawa, horopito, thyme, yoghurt & coriander sauce, tomatillo salsa*
- Short Rib: Low & Slow smoked** 44  
*Beef short rib with horseradish crème*
- Smoked BBQ Duck** 44  
*Jalapeno & sweet orange rub, burnt orange glaze*

## SIDES

- Ranch Fries** 12  
*Fries with smoked Aioli*  
*\*Parmesan fries, garlic oil, smoked Aioli \$15*
- Triple Cooked Potatoes** 15  
*Agria potatoes with smoked aioli*
- BBQ Greens** 16  
*Silken Tofu, almonds, garlic oil*
- Charred Baby Cos** 16  
*Green Goddess dressing, pickled shallots, pecorino*

## CROWD PLEASERS

- Bottomless Lunch \$79** Min 4 PPL req  
*Fridays & Saturdays. 120 mins sessions*

**\$24 SNACK & SIP HOUR 3-4 PM**

Bar snack and drink (Beer, bubbles or house wine)

## DESSERTS

- Apple Tarte Tartin** 15  
*Baked in skilled, served with Ice cream*
- Hide's Signature Brownie** 15  
*Praline, white chocolate, vanilla ice cream*

## KIDS MENU: 12YO/UNDER

- Chicken Bites** 15  
*Fried chicken bites and fries*
- Fish & Chips** 19  
*Tempura battered fish and chips*
- Cheesy Pizzetta** 15  
*Flat bread, mozzarella, olive oil*

For any dietary requirements, please talk to our staff, we'll try our best to accommodate your requests.

## COCKTAILS: CHOSEN ONES

**DARK'N STORMY** 17

*Black seal rum, ginger beer, bitters*

**OFF THE RECORD** 17

*White rum, guava, pineapple juice, lime juice*

**FRENCH MARTINI** 19

*Chambord, vodka, pineapple juice*

**CHARLIE CHAPLIN** 18

*Sloe gin, apricot brandy, lime*

**PORNSTAR MARTINI** 19

*Vanilla vodka, passionfruit, lime juice. Prosecco*

**CALL ME LATER** 19

*Vodka, elderflower liqueur, lemon juice, sugar*

**LONG ISLAND ICED TEA** 23

*Vodka, gin, rum, tequila, triple sec, lemon juice, cola*

**CORPSE REVIVER NO. 2** 19

*Gin, lemon juice, cointreau, lillet blanc, absinthe*

**GOLDEN TROUBLE** 21

*Vodka, mango syrup, lime juice, prosecco, soda*

**MARGARITA** 19

*Classic / spicy / coconut variations available*

**APEROL SPRITZ** 17

*Aperol, prosecco, club soda*

**ESPRESSO MARTINI** 19

*Vodka, Kahlua, espresso shot, simple syrup*

**FANCY ANY OTHER CLASSIC? JUST ASK !!**

**\$14 ESPRESSO MARTINI**

9-11PM EVERY FRIDAY & SATURDAY



## MOCKTAILS

**NO REGRETS** 15

*Strawberry syrup, lime juice, sugar, soda*

**STILL WORTH IT** 16

*Pineapple juice, orange juice, splash grenadine*

**TOO COOL TO BURN** 17

*Mango, Lime, chilli, Soda*

# DRINKS

## ON TAP (Pints, Jugs, Towers)

Please check our range of tap beers on beer board next to stairs



## BOTTLES

*Corona Extra*

*Budweiser*

*Speight's dark Ale*

## CANS

*Good George plum cider*

*Monteith's Alc Lemonade*

*Garage project Hapi Daze*

*Garage project Pernicious*

## NON & LOW ALCOHOL

*Garage project Tiny IPA 0.5%*

*Garage project Fugazi 2.2%*

*Heineken Zero 0%*

*Monteith's Golden light 2.5%*

*Zeffer Zero Apple Cider 0%*

*Kombucha : Feijoa / Raspberry*



## BUBBLES & CHAMPAGNE

	Flute	Bottle
<b>POL REMY BRUT</b> <i>France</i>	12	49
<b>PROSECCO GANCIA</b> <i>Italy</i>	13	56
<b>ROSE BRUT LOUIS PERDRIER</b>	12	49
<b>MOET &amp; CHANDON IMPERIAL</b>	35	110
<b>LOUIS ROEDERER COLLECTON</b>	-	110

## ROSE

	Reg	Lrg	Bottle
<b>RONGOPAI</b> <i>Marlborough</i>	12	16	56
<b>AIX</b> <i>France</i>	15	20	69

## SAUVIGNON BLANC

<b>RONGOPAI</b> <i>Marlborough</i>	12	16	56
<b>SMITH SHETH CRU</b> <i>wairau</i>	15	20	69

## PINOT GRIS

<b>NEUDORF TIRITIRI</b> <i>Nelson</i>	15	19	69
<b>HUNTERS</b> <i>Marlborough</i>	13	17	59

## CHARDONNAY

<b>INVIVO</b> <i>Hawke's Bay</i>	12	16	56
<b>LUNA ESTATE</b> <i>Martinborough</i>	14	18	63

## RED WINES

<b>THE LONER PINOT NOIR</b> <i>Central Otago</i>	15	19	69
<b>LUNA ESTATE PINOT NOIR</b> <i>Martinborough</i>	15	19	69
<b>GRANT BURGE SHIRAZ</b> <i>Barossa</i>	12	16	56
<b>REDKNOT CABERNET SAUVIGNON</b>	13	17	59
<b>MATAWHERO MERLOT</b> <i>Gisborne</i>	15	19	69