SNACK MENU

Marinated pitted olives 12
Meat pie croquette, smoked cheddar (4) 16
Crab tart, bonito cream, lime chilli dressing (4) 16
Kalamata olive arancini, buffalo mozzarella, olive tapenade (4) 14
Beef skewer, rosemary, parsley emulsion (1) 12
Swordfish skewer, rosemary, parsley emulsion (1) 12
Lodge burger, Matangi dry aged blend, cheddar, onion jam, fries 30
Fries, spicy ketchup, blue cheese aioli 12
Pacific rock oyster natural, nasturtium vinegar, half dozen 40
Pacific rock oyster fried, dill emulsion 40
Selection of 3 cheeses, quince, honeycomb, crackers 42

TAP BEER & CIDER

McLeod’s ‘Longboarder’ Lager, Waipu 5.2% 11
Hallertau #2 Pale Ale, Kumeu 5.3% 13
Sawmill Pilsner, Leigh 4.8% 13
Garage Project ‘Garagista’ IPA, Wellington 5.8% 14
Morningcider Cider, Morningside 4.9% 11

COCKTAILS

Vodd & Gunner 18
Broken Shed vodka, East Imperial ginger beer, citrus, bitters
Seasonal 75 20
Lighthouse gin, citrus, seasonal fruit, Nautilus Brut
Espresso Martini
Broken Shed vodka, Quick Brown Fox, Coffee 20
Winter in Havelock
Cinnamon infused tequila, lime, apple liqueur 22

Matt Lambert Executive Chef