



# EAT

## OYSTERS

- Te Matuku Oysters** 1/2 DOZ \$39 | DOZ \$75
- Naked** - lemon & tabasco (DF, NAG)
- Mignonette** - chardonnay vinegar & shallot (DF, NAG)
- Spicy** - nduja butter & lime (NAG)

## TO START

- House Marinated Olives** - rosemary, garlic, preserved lemon (VG, DF, NAG) \$14
- Whipped Ricotta** - Man O' War honey, caramelised pistachio crumb w/ flat bread (V) \$16
- 10 Knots Smokehouse Fish Pâté** - pickled red onion w/ house sourdough \$16
- Charcuterie** - local cured meat selection, house pickles & olive oil, sourdough cracker (DF) \$25

## BIGGER PLATES

- Clams** - Cloudy bay clams, chili, garlic, white wine, cream, fresh herbs, prosciutto crumbs w/ house sourdough \$35
- Charred Chicken** - harissa chicken thighs, pistachio, olives, bulgur tabouleh, labneh, preserved lemon \$32
- Sirloin** - sirloin steak, charred scallion, walnut, herb salad (DF, NAG) \$35

## SMALL PLATES

- Stracciatella** - nectarine, basil emulsion, candied pepitas, house sourdough (V, NAG) \$25
- Market Fish Crudo** - agrodolce peppers, sumac, orange, red onion, citrus oil (DF, NAG) \$25
- Beef Carpaccio** - black angus, parmesan catalan, crispy onion, nasturtium (NAG) \$27
- Aubergine** - za'atar, smoked tamarind labneh, pomegranate, candied pistachio (V, NAG) \$25
- Broccolini** - white bean & chive hummus, spring onion & nut pesto (VG, DF, NAG) \$25
- Truffle Makikihi Fries** - shaved parmesan, truffle mayo (V, NAG) \$16
- Rocket Salad** - feta, olives & dill (V, NAG) \$14

+ add sourdough \$5  
+ extra truffle mayo \$3

## PIZZA

- Margherita** - tomato, mozzarella, basil (V) \$32
- Chorizo** - tomato, mozzarella, chorizo, spiced honey, pickled red onions \$32
- Fungi** - cream, mozzarella, portobello, porcini salt, fresh rocket (V) \$32

+ add prosciutto \$5

## SWEET

### Eton Mess

Meringue, seasonal fruit, cream (V, NAG) \$16

### Selection of ice creams \$6



Man O' War's 4500 acre property includes farm land, orchards, olive groves, restored native forests and beehives. Our menu features, our own olive oil & honey, hand-picked herbs, salads & citrus from our orchard.

(V) Vegetarian (VG) Vegan (DF) Dairy Free (NAG) No Added Gluten

We will take all efforts to accomodate your dietary needs. However we are unable to guarantee that a menu item is completely free of allergens due to cross-contact. If you have any dietary requirements or allergies please inform our staff.



# DRINK

## FLAGSHIP RANGE

	GLASS	BOTTLE
<b>Gravestone Sauvignon / Semillon 2019</b> Grapefruit, lime and spring grass. Crisp and Fresh.	\$16	\$69
<b>Valhalla Chardonnay 2021</b> Smoke, cashew and ripe stone fruit. Bold and Iconic.	\$19	\$89
<b>Exiled Pinot Gris 2023</b> Fresh citrus, mandarin, hints of honey and brown spice. Sweet and Floral.	\$17	\$72
<b>Pinque Rosé 2022</b> Raspberry, watermelon and fresh herb notes. Cool and Summery.	\$17	\$72
<b>Dreadnought Syrah 2019</b> Lifted spice and floral notes, red berry fruit. Classic and Powerful.	\$22	\$95
<b>Ironclad Bordeaux Blend 2020</b> Red and black fruit and attractive herbal notes. Savoury and Rich.	\$22	\$95

## DESSERT WINE

<b>Holystone 2019</b> - 375ml bottle Apricot, spice and honey. Pure and Decadent.	\$14	\$60
<b>Hellburner 2018</b> - 375ml bottle Dark fruit and attractive lift of shot firecrackers.	\$14	\$60

## LARGE FORMAT

<b>Pinque Rosé 2022 Magnum</b>	\$140
<b>Valhalla Chardonnay 2020 Magnum</b>	\$170
<b>Dreadnought Syrah 2019 Magnum</b>	\$190
<b>Ironclad Bordeaux 2020 Magnum</b>	\$190

## KULTA SERIES

	GLASS	BOTTLE
Kulta, meaning Gold or Loved One, is our Ultra-Premium Reserve range of wine. Limited release.		
<b>Kulta Tulia Methode Traditionelle 2018</b> Fresh & lively with green apple acidity retained with a further sprinkle of salt to finish.	\$22	\$100
<b>Kulta Mathilda Chardonnay 2020</b> Toasty complexity with smoky undertones with charred citrus rind & fresh stone fruit.	\$28	\$150
<b>Kulta Totto Syrah 2019</b> Smokey peaty characters an herbaceous lift from the stem influence along with notes of blue & boysenberry.	\$39	\$210
<b>Kulta Tytti Bordeaux 2019</b> Pure black fruit characters, hints of lavender & rose oil with a graphite edge.	\$39	\$210

## OTHER BEVERAGES

<b>Garage Project Beer</b> Lager 330ml – 4.8% Fugazi light beer 330ml – 2.5% Tiny 330ml – 0.5%		\$11
<b>Karma Soft Drinks</b> Apple Juice, Orange Juice, Cola, Diet Cola, Lemonade, Ginger Ale		\$6
<b>Antipodes Sparkling Water 500ml / 1L</b>	\$6	\$12
<b>Filter Coffee Mug Espresso Workshop</b>		\$5
<b>Tea - t leaf T</b> English Breakfast, Peppermint, Honeyed Chamomile, Berrylicious		\$5

## TAKE AWAY

<b>Gravestone Sauvignon / Semillon 2019</b>	\$30	<b>Kulta Tulia Methode Traditionelle 2018</b>	\$85
<b>Valhalla Chardonnay 2021</b>	\$50	<b>Kulta Mathilda Chardonnay 2020</b>	\$110
<b>Exiled Pinot Gris 2023</b>	\$35	<b>Kulta Totto Syrah 2019</b>	\$150
<b>Pinque Rosé 2022</b>	\$30	<b>Kulta Tytti Bordeaux 2019</b>	\$150
<b>Dreadnought Syrah 2019</b>	\$55	<b>Valhalla Chardonnay 2020 Magnum</b>	\$120
<b>Ironclad Bordeaux 2020</b>	\$55	<b>Dreadnought Syrah 2019 Magnum</b>	\$130
<b>Holystone 2019</b> - 375ml bottle	\$30	<b>Ironclad Bordeaux Blend 2020 Magnum</b>	\$130
<b>Hellburner 2018</b> - 375ml bottle	\$30		