



EAT

TE MATUKU OYSTERS

1/2 DOZ \$35 | DOZ \$70

Naked - shallot vinegar

Bloody Mary - harrissa bloody mary granita

Smoked vodka & sour apple

RAW & CURED

Man O' War Board - two NZ cheeses, selection of charcuterie, Wild Wheat sourdough & crackers, house marinated olives, Man O' War honey & olive oil w/ pickled orchard vege \$60

Salmon gravlax - citrus cured Akaroa salmon, smoked yoghurt, apple & cucumber salsa, chardonnay dressing \$25

Crudo - today's fish, burnt orchard citrus, tigers milk, argodolce peppers \$18

TO SHARE

Pizza Bianca - ricotta, mozzarella, basil \$30

Pizza Salami - tomato, mozzarella, salami napoli \$32

Pizza Prosciutto - tomato, mozzarella, prosciutto, rocket \$32

BITES

Kalamata olives roasted in Man O' War red wine and honey \$12

Wild Wheat sourdough bread w/ Man O' War olive oil and honey \$12

10 Knots smoked house fish pâté, pickled red onion w/ Wild Wheat sourdough \$14

SMALL PLATES

Truffle arancinis - mushroom, manchego, truffle mayo \$18

Broccolini - tenderstem broccolini, misoyaki butter, velouté, pangratata \$18

Salt and pepper squid w/ citrus, nori mayo \$24

Salmon fish cakes - celery remoulade, white fish brandade, baby gem lettuce \$28

Dukkah roasted cauliflower, whipped aubergine, crispy artichoke, shallots, and pickled raisins \$23

Chicken anticucho - chipotle chicken skewers, yoghurt flat bread, crispy leeks, spring onion \$26

Truffled Makikihi fries - shaved parmesan, truffle oil \$16

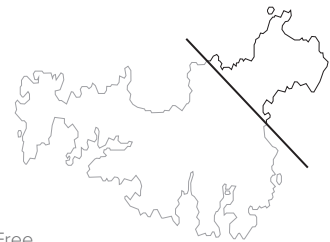
SWEET

Tiramisu - coffee, mascarpone, cocoa \$16

Cointreau malva - South African classic dessert, cinnamon crumb, orange gel, cointreau toffee sauce, meringue, creme anglaise \$16

Selection of Dr. Feel Good ice creams \$7

Man O' War's 4500 acre property includes farm land, orchards, olive groves, restored native forests and beehives, giving our Chef the opportunity to create a menu with locally-sourced, organic produce. Our menu features, our own olive oil & honey, hand-picked herbs, salads & citrus from our orchard, offering a true farm-to-table ethos.



Vegetarian Vegan Dairy Free Gluten Free

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
Gravestone Sauvignon / Semillon 2019 Grapefruit, lime and spring grass. Crisp and Fresh.	\$15	\$65
Valhalla Chardonnay 2020 Smoke, cashew and ripe stone fruit. Bold and Iconic.	\$17	\$79
Exiled Pinot Gris 2022 Fresh citrus, mandarin, hints of honey and brown spice. Sweet and Floral.	\$15	\$65
Pinque Rosé 2022 Raspberry, watermelon and fresh herb notes. Cool and Summery.	\$15	\$65
Dreadnought Syrah 2019 Lifted spice and floral notes, red berry fruit. Classic and Powerful.	\$19	\$89
Ironclad Bordeaux Blend 2020 Red and black fruit and attractive herbal notes. Savoury and Rich.	\$18	\$84

DESSERT WINE

Holystone 2019 375ml bottle Apricot, spice and honey. Pure and Decadent.	\$14	\$60
Hellburner 2018 375ml bottle Dark fruit and a very appropriate lift of shot firecrackers.	\$14	\$60

LARGE FORMAT

Pinque Rosé 2022 Magnum		\$140
Valhalla Chardonnay 2020 Magnum		\$170
Dreadnought Syrah 2019 Magnum		\$195

KULTA SERIES

Kulta, meaning Gold or Loved One, is our Ultra-Premium Reserve range of wine. Limited release.

	GLASS	BOTTLE
Kulta Tulia Methode Traditionelle 2018	\$19	\$100
Kulta Mathilda Chardonnay 2020	\$28	\$150
Kulta Totto Syrah 2019	\$39	\$220
Kulta Tytti Bordeaux 2019	\$39	\$210
Kulta Tytti Bordeaux 2018		\$220
Kulta Tytti Bordeaux 2016		\$210
Kulta Tytti Bordeaux 2014		\$280
Kulta Tytti Bordeaux 2013		\$295

Take your place in the Kulta Family. Receive an allocation of Kulta wines prior to release to the public. Ask our Tasters for more details.

OTHER BEVERAGES

Garage Project Beer		\$11
Lager 330ml – 4.8%		
Hapi Daze Pale ale 330ml - 4.6%		
Pils n' Thrills Pilsner 330ml - 5.5%		
Fugazi light beer 330ml – 2.5%		
Tiny 330ml – 0.5%		
Karma soft drinks		\$6
Apple Juice, Orange Juice, Cola, Diet Cola, Lemonade, Ginger Ale		
Antipodes sparkling water	500ml/1 Litre	\$6 / \$12
Espresso Workshop Filter coffee mug		\$5
Tea <i>t leaf T</i>		\$5
English Breakfast, Peppermint, Honeyed Chamomile, Berrylicious		

TAKE AWAY

Gravestone Sauvignon / Semillon 2019	\$30	Kulta Tulia Methode Traditionelle 2018	\$85
Valhalla Chardonnay 2020	\$45	Kulta Mathilda Chardonnay 2020	\$110
Exiled Pinot Gris 2022	\$30	Kulta Totto Syrah 2019	\$160
Pinque Rosé 2022	\$30	Kulta Tytti Bordeaux 2019	\$160
Dreadnought Syrah 2019	\$55	Pinque Rosé 2022 Magnum	\$95
Ironclad Bordeaux 2020	\$50	Valhalla Chardonnay 2020 Magnum	\$120
Holystone 2019 375ml bottle	\$30	Dreadnought Syrah 2019 Magnum	\$140
Hellburner 2018 375ml bottle	\$30		