

MENU



WE RECOMMEND 3-4 PLATES BETWEEN 2 PEOPLE.
ASK OUR TEAM FOR A RECOMMENDED COCKTAIL PAIRING.

SMALL PLATES

SPICED CASHEWS (gf, pb)	\$9
MARINATED OLIVES (gf, pb)	\$11
TWICE COOKED POTATOES	\$15
Herb salt, chilli kewpie mayo (gf, df, pbo)	
KANTO FRIED CHICKEN	\$28
Nam jim, pickled cucumbers (gf, df)	
FRIED CAULIFLOWER	\$23
Zhoug mayo, hot honey, dukkah (gf, df, v)	
KINGFISH CEVICHE 'KINILAW'	\$27
Coconut, peppers, cucumber (gf, df)	
CHEESEBOARD	\$29/\$34
(2 or 3) Local cheeses, honeycomb, crackers, relish, pickles (gfO)	
PITA BREAD	\$19
Garlic tahini, marinated peppers, sumac onion, dukkah (v, pb)	

SKEWERS (2)

CHICKEN THIGH	\$22
BBQ marinade, pickled cucumbers (gf, df)	
NZ BEEF RUMP BULGOGI	\$24
kimchi (gf, df)	
MUSHROOM	\$19
Miso ponzu glaze, truffle black garlic aioli (gf, df, v)	
BROCCOLI	\$19
Garlic tahini, marinated peppers, sumac onion, dukkah (gf, pb, v)	

PIZZETTAS 7 INCH, HAND STRETCHED, 2 DAY FERMENTED DOUGH

MARGHERITA	\$20
Tomato base, mozzarella, basil (v)	
PEPPERONI	\$25/\$27
Tomato base, mozzarella (add nduja sausage)	
HONEY GARLIC SAUSAGE	\$25
Tomato base, mozzarella, cheddar, hot honey	
POTATO	\$21
Béchamel base, mozzarella, garlic butter, parmigiana (v)	
QUATTRO FORMAGGI	\$23
Béchamel base, four cheeses (v)	
ROCKET PESTO	\$24
Béchamel base, roasted peppers, mozzarella, parmigiana (v)	
KIMCHI	\$23
Tomato base, mozzarella, kimchi mayo (v)	

PB/PLANT-BASED GF/GLUTEN-FREE DF/DAIRY-FREE V/VEGETARIAN O/OPTION

SNACK MENU

PLEASE ASK TO SEE OUR MAIN MENU BEFORE 9PM

SPICED CASHEWS (gf, pb)	\$9
MARINATED OLIVES (gf, pb)	\$11
TWICE COOKED POTATOES Herb salt, chilli kewpie mayo (gf, df, pbo)	\$15
PITA BREAD Garlic tahini, marinated peppers, sumac onion, dukkah (v,pb)	\$19
KANTO FRIED CHICKEN Nam jim, pickled cucumbers (gf, df)	\$27
FRIED CAULIFLOWER Zhoug mayo, hot honey, dukkah (gf, df, v)	\$23
CHEESEBOARD (2 or 3) Local cheeses, honeycomb, crackers, relish, pickles (gfo)	\$29/\$34

gingin.

PB/PLANT-BASED GF/GLUTEN-FREE DF/DAIRY-FREE V/VEGETARIAN O/OPTION