



HOT MEAL TAKEAWAY MENU

TAPAS

Lamb "Adobo" Croquettes 14
Pure South lamb shoulder / adobo sauce / herb
creme fraiche / bay leaf potato

Taco Pao vg option available 14
Home made rolled beetroot buns / sticky pork
belly / assorted condiments and
pickles

Spicy Pork and Prawn 15 df
Dry coconut curry of pork and prawns /
chilli / prawn crisps / lettuce cup

Wagyu Sausage "Longganisa" 16 df
Awarded "100 Iconic dish in Auckland"
Wagyu and lemongrass sausage / coriander /
atchara pickle / tortilla / chipotle mayo /
peanuts

Tiger Prawn "Lumpia" Spring Roll 14 df
Prawn and mushroom spring roll / sweet and sour
shiitake ginger dip

MAINS

"Lechon" Pork Belly 30
"Vintners Brunch winning dish 2021"
Roasted crispy pork belly with caramelised
artichoke pate and Crispy Kale (250g)

Confit of Duck 38 df
1/2 Duck roasted with spicy
soy bean onion glaze and cabbage

Beef Cheek "Caldereta" 28 df Braised
beef cheek "Caldereta" stew / peas and
mushroom / Roast potato and onion (150g)

Trio of Mushroom "Sisig" 32 vg Mixed
three types of mushroom from House of
Fungi served in a sizzling plate with grilled
tortilla and spicy chimichurri sauce on the
side

Roast Chicken "Sinigang" 29 df
Roast Tamarind Free Range Chicken
"Sinigang" / tomato salsa

SIDES

Nanam Rice 3
Pandan-cooked jasmine rice

Kraut Slaw Salad 9
Natural kraut slaw salad with carrots,
peanuts, and sesame in miso dressing

Crispy Kumara 9
Crispy red Kaipara kumara in spiced
batter served with coriander creme

Baked Cauliflower 9
Baked cauliflower with salsa verde
and light miso dressing

*Some options may be made to match your dietary requirements and for any gluten-friendly advice.
Please see one of our wait staff.*