

EAT & DRINK

kia ora koutou

welcome to fantail & turtle!

our menu is designed to be shared with friends.

dishes will arrive as they're ready, perfect for grazing.

please let us know if you have a time constraint.

all meats are free range, all fish is sustainably caught.

herbs & greens are foraged or picked from our gardens.

we proudly support small local suppliers.

thank you for supporting us.

v vegetarian vg vegan gf gluten-free*

*while we offer gluten-free menu options, we are not a gluten-free kitchen or brewery
and cross-contamination could occur.

please advise the kitchen if you have an allergy

DESIGNED TO SHARE

ITALIAN OLIVES v, gf	10
selection of green sicilian, kalamata, stuffed	
WILD WHEAT v	12
local bread, sea butter, olive oil & balsamic	
LOCAL CHEESEBOARD v	35
over the moon black truffle brie, kikorangi blue, pakiri aged cheddar, beer jelly, lavosh - 40g portions	
IN CHEF WE TRUST PLATTER	88
chef's selections from our menu and sometimes some secrets feeds 2-4 depending on hunger	
GARDEN BOX vg, gf, contains nuts	12
cauliflower rice, quinoa, hazelnut, mint, pomegranate vinaigrette	
HEIRLOOM TOMATOES v, gf, contains nuts	18
cleveland buffalo curd, douglas fir powder, sherry vinegar, pistachio crumb	
SAUTÉED BROCCOLINI & ASPARAGUS vg, gf, contains nuts	16
a hint of chilli, lemon, cashew cream	
JACKFRUIT SUCCOTASH vg	16
savoury jackfruit, corn, capsicum, red onion, green bean, coriander, cherry tomato, pepita, tortillas	
BRAISED BEETROOT & SNOW PEAS v, gf, contains nuts	17
lentil de puy, feta, mint, rocket, walnut	
BLACK TIGER PRAWNS gf	17
a la plancha, chorizo, chives, charred lemon, suck the heads	
MARKET CEVICHE gf	20
lime cured fish, marinated crab, pickled onion, coriander, papaya, orange, chilli, coconut mousse	
GRILLED PORK RIBS gf	25
twice cooked, house bbq sauce, adequately messy, half kilo	
HAWKE'S BAY LAMB RUMP	50
nori rub, miso butternut puree, cap on, enough for two /w broccolini & garden salad +10	

NAPLES-INSPIRED PIZZA

by our pizzaiolo - Augustin Clermont

MARINARA vg	18
basil, oregano, marinated garlic, capers, napoli tomato	
MARGHERITA v	24
fresh mozzarella, basil, napoli tomato	
PEPPERONI	24
pepperoni, mozzarella, napoli tomato	
SOPHIA	24
prosciutto, wild rocket, parmigiano reggiano, mozzarella, napoli tomato	
STEFANIA	24
beef sausage, pepperoni, mushroom, mozzarella, napoli tomato	
RAFFAELLA v	24
cherry tomato, baby spinach, parmigiano reggiano, sundried tomato, oregano, mozzarella, napoli tomato	
THE GOODSIDE	24
mushroom, bacon, blue cheese, caramelised onion, spinach, mozzarella, napoli tomato	
MARIA GRAZIA v	24
cherry tomato, bocconcini, balsamic reduction, rocket, napoli tomato	

THE FORAGER will return for winter (we'll miss it too)

BAR BITES

- CHUNKY FRIES **v** 10
house made aioli
- JALAPEÑO WONTONS **v** 15
ricotta, cheddar, sriracha mayo
- GARLIC PIZZA **v** 16
mozzarella, italian herbs
- FANTAIL FRIED CHICKEN 17
we're famous for it. buttermilk marinated free range thigh,
japanese mayo or buffalo sauce
- FREE HOUSE FISH BITES 18
beer battered sustainably line-caught fish, tartare sauce
- ROUND OF DRINKS / KOHA FOR THE KITCHEN **contains nuts** 20
it's thirsty work back there

LITTLE ONES

- FOR THE YOUNG AT HEART TOO.
- CHICKEN & CHIPS 14
free range buttermilk fried chicken, fries, cucumber salad
- FISH BITES & CHIPS 14
battered line caught market fish, fries, mesclun salad

AFTERS

AFFOGATO

11

kohu road ice cream, millers espresso, whittakers

add liqueur +5

amaretto

baileys

kahlua

frangelico

quick brown fox

rose rabbit orange liqueur +7

IRISH COFFEE

14

millers espresso, chivas regal, bella vacca jersey, whittakers

LOCAL CHEESEBOARD - 40g portions v

35

over the moon black truffle brie, cartwheel creamery blue

rhapsody, mercer cheeses walnut bel paso, beer jelly, lavosh

NIGHTCAPS

st. remy brandy 60ml

12

hennessy cognac 60ml

16

remy martin VSOP cognac 60ml

25

remy martin XO excellence champagne cognac 60ml

60

SWEET WINES BY THE BOTTLE

newton johnson l'illa chenin blanc

56

villefranche sauterne

58

framingham noble riesling

82

DESSERTS FROM OUR NEIGHBOUR (SOHO THAI KITCHEN)

encouraged to enjoy here, just ask us for a copy of the menu

WHITE WINES

FRESH, VIBRANT & AROMATIC

baby doll sauvignon blanc marlborough '20	11	44
astrolabe sauvignon blanc marlborough '19	14	56
vieux preche sancerre france '16	-	59
good company pinot gris marlborough '19	11	44
bedin pinot grigio italy '17	13	52
dr. loosen riesling germany '17	-	45

CHARDONNAY

kumeu village kumeu '19	12	48
tony bish fat & sassy hawkes bay '19	13	52
seguinot petit chablis france '17	-	65
smith & sheth cru heretaunga '18	16	80
kumeu river coddington vineyard '18	-	98

FRUITY FOREIGN WHITES

barbuntin albariño spain '17	-	45
secateurs chenin blanc south africa '18	-	48
anselmi san vincenzo soave italy '16	-	55

ROSÉ

kanonkop pinotage dry rosé south africa '19	11	44
unison rosé gimblett gravels '19	12	48
domaine houchart provence rosé france '19	13	52
cote des roses rosé france '19	-	58
amisfield pinot noir rosé central otago '18	-	75

CHAMPAGNE & SPARKLING

bedin prosecco italy NV	11	42
quartz reef NZ methode NV	16	65
quartz reef NZ methode rosé NV	16	65
pierre gimonnet & fils champagne brut NV	-	130

RED WINES

PINOT NOIR

loop road central otago '18	14	56
gachot monot burgundy '14	-	68
peregrine central otago '17	18	85
pyramid valley north canterbury '18	-	95
valli gibbston vineyard cental otago '18	-	120

SYRAH/SHIRAZ

teusner riebke shiraz barossa '18	15	60
bilancia hawkes bay '18	16	65
unison rocky syrah giblett gravels '17	-	64
craggy range syrah giblett gravels '16	-	75

CABERNET & MERLOT

chateau villefranche bordeaux france '17	12	48
smith & co fdr cab/franc/merlot giblett gravels '14	14	56
craggy range te kahu merlot/cabernet '18	15	60
unison merlot giblett gravels '13	-	65
smith & sheth cantera cabernet/tempranillo '17	-	110
craggy range sophia giblett gravels '18	-	260

FOR THE ADVENTURER

moncagua malbec argentina '18	11	44
serres crianza rioja spain '15	-	46
barista pinotage south africa '18	-	48
riseccoli chianti classico italy '16	-	70

SWEETS

newton johnson l'illa chenin blanc	-	56
villefranche sauterne	-	58
framingham noble riesling	-	82

GIN broken heart, indian tonic, lemon	10
scapegrace, east imperial grapefruit, orange	12
1919, east imperial thai ginger, lemon	12
bond store kawakawa, fever tree mediterranean, cucumber	12
melbourne gin, indian tonic, rosemary & black pepper	12
pickerings, fever tree mediterranean, lemon	12
malfy blood orange, indian tonic, orange	14
malfy pink grapefruit, fever tree mediterannean, lemon	14
gin mare, fever tree mediterannean, rosemary	14
dancing sands dry, east imperial yuzu, orange	14
dr beak gin, indian tonic, kawakawa	14
the botanist, fever tree aromatic, lemon zest, thyme	15
four pillars shiraz, fever tree mediterranean, orange	15
four pillars olive leaf, fever tree mediterranean, olive	15
island gin, fever tree mediterranean, thyme	15
scapegrace black, east imperial grapefruit, orange	15
curiosity sloe, prosecco, orange	15
broken heart quince, fever tree elderflower, mint, juniper	15
hendricks, fever tree elderflower, cucumber, juniper	15
juno, east imperial burma, thyme	15
hendricks orbium, soda, cucumber, juniper	15
bathtub, east imperial yuzu tonic, orange rind	15
blush rhubarb, east imperial thai ginger, lime	15
blush boysenberry, fever tree elderflower, rosemary	15
blush citrus, burma tonic, orange	15
white sheep milk & honey, mediterranean, lavender	15
elephant, indian tonic, apple & juniper	15
clemengold mandarin, thai ginger, orange	15
dancing sands wasabi, indian tonic, pickled ginger	15
the source rosehip, yuzu tonic, orange rind	16
little biddy, yuzu tonic, star anise	16
garden grown botanica, fever tree aromatic, thyme	20
adelaide hills green ant, east imperial yuzu, ants	20
broken heart barrel aged - neat or on ice	12

COCKTAILS

native hard sparkling apple & feijoa - apple, mint*	10
aperol spritz - aperol, prosecco, soda, orange	12
amalfi spritz - aperol, limoncello, prosecco, soda, lime	14
hugo spritz - elderflower, prosecco, soda, mint, lemon	14
pampelle spritz - ruby red grapefruit, prosecco, soda	14
raspberry spritz - chambord, prosecco, soda, rosemary	14
peach mimosa - peach schnapps, orange, prosecco	14
sloe gin spritz - curiosity sloe gin, prosecco, orange	15
woo woo - mt eden vodka, peach schnapps, cranberry, lime	16
dark & stormy - stolen rum, bitters, ginger beer, lime	16
gin gimlet - broken heart gin, lime, sugar, mint	16
smoked bloody mary - secret	16
red snapper - like a bloody mary but with wasabi gin	16
old fashioned - american whiskey, sugar, bitters, orange	16
negroni - broken heart gin, aperol, vermouth, orange	16
wasabi negroni - wasabi gin, aperol, vermouth, orange	16
margarita - tequila, cointreau, lime	16
caipirinha - cachaca, sugar, lime	16
dulce beatriz - jalapeño tequila, lime, elderflower, cucumber	18
strawberry mojito - stolen rum, strawberry, lime, soda, mint	18
whisky sour - lemon, egg white, orange, bitters	18
bloody shiraz gin sour - lime, egg white, orange	18
espresso martini - millers, quick brown fox, mt eden vodka	18
pimms carafe - seasonal fruit	25
native hard sparkling apple & feijoa carafe - apple, mint*	25

COCKTAIL FOR A CAUSE - NOVEMBER

kiwi fruit caipirinha - kiwifruit, cachaca, sugar, lime	18
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proceeds to our sponsored Kiwi at Purangi - “Baccy”.

*native helps protect aotearoa native species

ON TAP?

when it comes to beer, the fresher the better, and that means no bottles. we're a proud freehouse, so our tap selection changes more often than the national party leadership. please check at the bar for the current offering, or ask us for a recommendation. if in doubt or not into the crafty stuff, our very own Gunnery Lager is a certified crowd pleaser. we also have a hand pull & real cask ale, served at 10° sessionable, lower alcohol and shandy options are available

glass (480ml)	from	9
jug (1.8L)	from	34

SPIRITS

mount eden vodka (nz)	10
broken heart gin (nz)	10
jack daniels	10
stolen rum (gold, silver, dark)	11
chivas regal scotch whisky	12
espolon blanco tequila	10
burnt hill vodka	12
blush honey & rhubarb vodka	12
crystal head vodka	13
the reid single malt vodka	15
espolon reposado tequila	12
patrón XO cafe	13
patrón silver	16
patrón añejo	18
agavero tequila liqueur	14
LWF rum (white, rhubarb)	12
rumbullion rum	14
plantation 20yo rum	16
broken heart spiced rum	11
woodford reserve bourbon	12
st. remy brandy 60ml	12
hennessy cognac 60ml	16
remy martin VSOP cognac 60ml	25
remy martin XO excellence champagne cognac 60ml	60

standard mixers included
east imperial or fever tree +2

SINGLE MALTS

HIGHLAND

aberlour 10yo	14
glenfarclas 12yo	14
oban 14yo	14
the macallan 12yo fine oak	18

ISLANDS

jura 10yo	14
talisker 10yo	14
highland park 12yo	15

SPEYSIDE

glenlivet 12yo	14
balvenie double wood 12yo	14
cragganmore 12yo	14
singleton 15yo	14

ISLAY

laphroaig 10yo	14
ardbeg 10yo	16
caol ila 12yo	16
lagavulin 16yo	18

NEW ZEALAND

thomson two tone release	12
thomson manuka smoke progress report	16

GIN

broken heart barrel aged	12
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need a personal recommendation? ask for Travis. from time to time he may even have left a special bottle behind

NON-ALCOHOLIC

ECOLOGY & CO NON-ALCOHOLIC SPIRITS

london dry & indian tonic, lemon	12
asian spice & east imperial thai ginger ale, orange	14

RAW COLD PRESSED JUICES

orange	6
apple	6
cranberry	6

HOUSE SODAS

apple & elderflower	6
citrus, cucumber & mint	6
feijoa & lime	6
blood orange	6
ginger beer	6
old fashioned lemonade	6
lemon, lime & bitters	6

COFFEE - WASTE FREE & NO SINGLE USE CUPS

(MILLERS ESPRESSO + BELLA VACCA A2 MILK ON TAP)

espresso, long black, americano	4
flat white, piccolo, macchiato, latte, cappuccino	5
mocha, belgian hot chocolate	5
iced coffee, iced chocolate	7

TEAS (TLEAF)

english breakfast	4
kawakawa, lemongrass & ginger	4
berrylicious	4

HOUSE FERMENTED KOMBUCHA

changes, please ask your server what's pouring	7
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OUR STORY

FANTAIL & TURTLE is a testament to enduring friendship. Travis (Fantail) and his best mate Troy (Turtle) were young army officers. they shared adventures, mischief and a lot of laughter; there for each other in the best of times and the most challenging; present both at weddings and the births of each others children.

Sadly in 2005, Troy found out he was dying. He passed in 2006 leaving a wife, twin boys, and a bereft mate.

His final gift to Travis and his wife Sue was a large Pikorua carving symbolising the bond between two people, and now worn proudly on our uniforms and functioning as the ampersand in our logo.

SPECIAL THANKS TO OUR FRIENDS

Martin for many months help curating our wine list - if you're into wine and spirits visit Cahn & Finlay on O'Connell Street
Dan, Jason, Versatile Andy, Leon, Gav, Ed, Chris, Trent, Ross, Monty, Devon and the rest of the team that built what you see with sweat, laughter, aroha, and more than a few beers

Paul Izzard, Jonathan and Sara for designing it

Paul Gunn, the Smales Farm team and the Smale family for the vision, the opportunity & the ongoing support

Industry friends too many to name for the guidance & advice

Our staff for making it all come alive and giving it soul

You for visiting!

FROM US

Travis & Sue Field - owners

James Wakefield - general manager

Ollie Philp - head chef

Shannon Garizio - front of house manager

Gabriela Frehse - assistant foh manager

Nick Takashima - bar manager

Aroha Shepherd - does all of the things
& the rest of our team

ngā mihi