DINNER | 5PM TO 9.30PM

STARTERS

Pork & Spring Onion Bread $16
Drizzled with hot chilli honey

Naumi Fried Chicken GF $29
Our own take on fried chicken, with kimchi, Kewpie mayonnaise, fried chilli oil and curry leaves

Prawn Steamed Dumplings (6pc) $26
Succulent prawn, fresh cabbage, and aromatic ginger-garlic seasoned with warm momo spices and soft herbs, paired with red chili chutney sauce

Market Fish Sashimi GF/DF $25
Fresh sashimi with wasabi avocado, coconut nahm jim, cucumber, and fresh chilli

Crispy Buttermilk Squid GF $27
A perfect golden crunch of squid steeped in tangy buttermilk, served with Naumi spice, sriracha and lemon wedges

Fried Soy Gyoza (6pc) VG $20
Golden-crisped soy protein dumplings, fresh cabbage, ginger, garlic, and Asian herbs, served with green curry sauce, chilli oil and coriander

Crispy Lotus Chips VG/GF $12
House-fried lotus root slices, sprinkled with furikake salt, and paired with tamarind mayo dip

Eggplant Bao - 3pcs VG $20
Warm, fluffy steamed buns with sriracha mayo, Asian slaw and red curry

LUNAR

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SALADS AND BURGERS

Grilled Chicken Caesar Salad GFO $30
Classic combination of fresh crisp lettuce, bacon, parmesan, croutons, and poached egg

Thai Pork & Squid Salad GFO $34
Squid and fried pork tossed with glass noodles, green mango, papaya, fresh mint, peanuts, and a lively larb dressing

Thai Warm Kangaroo Salad $32
Medium-rare kangaroo rump, soba noodles, green mango, Asian herbs, peanuts, tamarind dressing, topped with crispy noodles

Vegan Laksa VG $30
A fragrant and umami-flavoured soup with tofu, noodles, fried chilli, sesame seeds, mung means and the freshest Asian vegetable and herbs
Add Chicken $5

Kimchi Pulled Pork Burger $35
Slow-cooked pork piled high, fresh lettuce, sriracha mayo, and sweet-and-spicy sambal kasundi, served with fries

Crispy Fried Chicken Burger $35
Warm toasted buns, golden friend chicken with, sriracha mayo, fresh lettuce, caramelised onion, with a side of fries

Tandoori Chicken Burger $35
Spiced charred chicken thighs, fresh lettuce, sriracha mayo, and tangy sambal kasundi; served with fries
Add Bacon $3 | Add Fried Egg $3

SIDES

Larb Salad *Thai salad with glass noodles, nuts and larb dressing*	$10
Fries *with tomato ketchup*	$14
Paratha	$5
Roasted Potatoes *with lamb butter*	$9
Seasonal Veggies *with furikake*	$9
Crispy Potato Gratin *with parmesan*	$9

VGO - Vegan Option Available | GFO - Gluten Free Option Available
GF - Gluten Free | DF - Dairy Free | V - Vegetarian | VG - Vegan
with Rescued Kitchen© ingredients

MAINS

Pumpkin & Sage Gnocchi V $32
Hand-rolled gnocchi crafted with sustainably sourced flour, pan-seared with asparagus, zucchini, kale in a rich miso emulsion, topped with parmesan cheese

Thai Green Curry VG $32
A fragrant, creamy green curry filled with tender tofu, sweet pumpkin, broccoli, carrot, and cauliflower, served with jasmine rice
Add Chicken $6

Rendang-Spiced Grilled Chicken GF $40
Char-grilled chicken infused with warm rendang spices, balanced by a bright Asian herb salad and tamarind dressing

Lamb Shank Red Curry GFO $46
Melt-in-your-mouth slow-braised lamb shank swimming in a rich red curry, accompanied by seasonal greens, spicy nahm jim, and jasmine rice

Crispy-Skin Snapper GF $44
Seared snapper, roast potatoes, asparagus, and capsicum jam, finished with a rich miso butter emulsion

Five-Spiced Duck Leg GF $42
Crispy five-spice duck leg served over vibrant red curry plum jus, crispy kumara sweet potato, Asian greens, and sweet capsicum relish

Sichuan Pork Belly GF $41
Tender pork belly with a crackling skin, rested over smooth parsnip purée, buttery potato gratin, and greens with a punchy pork jus

Grilled Kangaroo Steak GF $45
Seared medium-rare kangaroo rump served over a rich miso butter emulsion, finished with kombu butter and garlic-chili oil, paired with house fries and a fresh green salad

DESSERTS

Matcha & White Chocolate Baked Alaska V $19
Creamy matcha and white chocolate interior encased in soft, toasted meringue, balanced with tart strawberry compote

Pandan & Coconut Cheesecake V $19
Fragrant, silky pandan-infused cheesecake served with compressed pineapple and bright orange gel

Dark Chocolate & Raisin Parfait VG/GF/DF $19
Decadent dark chocolate parfait set over crushed Oreo crumbs, paired with a refreshing berry sorbet

Sorbet and Ice Cream - 3 scoops $16
Choice of berry sorbet, vanilla or chocolate

TAP BEERS

	Glass	Pint
The Sawmill Brewery, Homegrown Lager 4.0% Matakana, NZ	$13	$16
The Sawmill Brewery, Pilsner 4.8% Matakana, NZ	$14	$17
The Sawmill Brewery, Hazy IPA 5.8% Matakana, NZ	$15	$18
Seasonal Release	Market Price	

BOTTLED BEERS & CIDERS

	330ml
Corona, Mexico 4.5%	$14
Asahi Super Dry 5.2%	$14
Panhead Supercharger APA 5.7%	$16
Panhead Blacktop Oat Stout 5.5%	$16
Parrotdog Greyhound Low Carb Hazy 4.3%	$14
Steinlager Light, NZ 2.5%	$13
Heineken 0%, Holland	$12
Morningside, Auckland, Apple Cider 6%	$15
Morningside, Auckland, Strawberry Cider 6%	$15

CHAMPAGNE & SPARKLING WINES

	Glass	Bottle
Makers Anonymous Prosecco Australia	$16	$75
G.H. Mumm Grand Cordon Champagne, France		$145

ROSÉ

Matawhero Rose Central Otago, NZ	$18	$85

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WHITE WINES

Naumi Sauvignon Blanc, NZ	$12	$55
Greasy Fingers Sauvignon Blanc Marlborough, NZ	$15	$70
Jules Taylor Sauvignon Blanc Marlborough, NZ	$16	$75
Rabit Ranch Pinot Gris Central Otago, NZ	$16	$75
Stoneleigh Rapaura Pinot Gris Marlborough, NZ	$18	$85
Church Road McDonald Chardonnay Hawke's Bay, NZ	$16.5	$76
Trinity Hill Chardonnay Hawke's Bay, NZ	$20	$95
Camshorn Classic Riesling Waipara, NZ	$16	$75

RED WINES

Naumi Shiraz, NZ	$12	$55
Trinity Hill Syrah Hawke's Bay, NZ		$85
Greasy Fingers Shiraz South Australia, AUS	$16	$75
Brookfields Sun-Dried Malbec Hawke's Bay, NZ		$90
Rabit Ranch Pinot Noir Central Otago, NZ	$18	$85
Aces & Arrows Pinot Noir Central Otago, NZ	$19	$90

VODKAS

Finlandia, Ilmajoki, Finland	$13
Rogue Society, Central Otago, NZ	$13
Scapegrace, Central Otago, NZ	$14
Grey Goose, France	$16

GINS

Gordon's, London	$13
Scapegrace, Central Otago, NZ	$14
Malfy Blood Orange, Italy	$14
Malfy Rose, Italy	$14
Hendricks, Girvan, Scotland	$16

TEQUIL A

El Jimador, Jalisco, Mexico	$13

RUMS

Bacardi, Cataño, Puerto Rico	$13
Black Magic, Kentucky, USA	$12
Appleton Estate, St. Elizabeth, Jamaica	$12

BLENDED WHISKEYS

Famous Grouse, Perthshire, Scotland	$13
Jameson, Ireland	$14

SINGLE MALT WHISKEYS

Bruichladdich Port Charlotte, Scotland	$18
Glenfiddich 12-Year-Old Special Reserve Whisky	$18
Macallan 15 Double Cask, Highland, Scotland	$26

BOURBONS

Jack Daniels, Tennessee, USA	$13
Makers Mark, Kentucky, USA	$14
Woodford Reserve Rye, Kentucky, USA	$15

COGNAC & BRANDY

St-Rémy XO, Loire Valley, France	$13
Rémy Martin VSOP, Cognac, France	$16

LIQUEURS

$13 ea

Baileys Kahlua
Aperol
Campari
Cointreau
Amaretto
Chambord
Kwai Feh Lychee Liqueur

NON-ALCOHOLIC MOCKTAILS

On Request	$18

MILKSHAKES

Chocolate, Oreo, Vanilla, Caramel	$9

SOFT DRINKS AND MIXES

Coca-Cola, Coca-Cola No Sugar, Sprite, L&P	
Tonic, Soda, Ginger Ale, Ginger Beer	$6
	$5
East Imperial Mixers Yuzu Tonic, Grapefruit Soda, Burma Tonic Water	$4

WATERS

Antipodes, Bay of Plenty, NZ Still Water or Sparkling 500 ml	$12
Antipodes, Bay of Plenty, NZ Still Water or Sparkling 1000 ml	$15

JUICES

Homegrown From Gisborne & Hawke's Bay, NZ Apple, Cranberry, Orange, Pineapple	$6

TEAS

Dilmah, Peliyagoda, Sri Lanka English Breakfast, Elegant Earl Grey, Peppermint with Cinnamon, Ceylon Green Tea, Pure Chamomile Flowers, Berry Sensation	$5.5

COFFEES

	Regular	Large
Black Espresso, Long Black, Americano	$5	$6
White Flat White, Latte, Mocha, Cappuccino	$6	$6.5
Iced Latte, Mochaccino	$8	
Hot chocolate	$6	$6.5