

EAT & DRINK

kia ora

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.

v vegetarian 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	9
selection of green sicilian, kalamata, stuffed	
WILD WHEAT v	12
local bread, smoked paprika butter, olive oil & balsamic	
LOCAL CHEESEBOARD v	35
over the moon black truffle brie, kikorangi blue, port wine cheddar, beer jelly, knaekbrod - 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 vegan, gf, contains nuts	12
cauliflower, quinoa, hazelnut, herbs, pomegranate vinaigrette	
HERBY POTATOES vegan, gf	14
twice cooked, caper berries, pink pepper, garlic, herbs, shallots	
SPICED CAULIFLOWER vegan, gf, contains nuts, soy	18
tahini, pinenut, golden raisin, rocket, celeriac	
CAPONATA vegan, gf	15
eggplant, kalamata olive, roma tomato, onion, capers, horopito, kawakawa /w bread +2 & italian sausage +3	
ROASTED BUTTERNUT SQUASH vegan, gf	16
gingered tomatoes, coconut lime yoghurt, cashew, coriander	
CARAMELISED BEETROOT & ELDERFLOWER v, gf	16
pickled onion, aromatic feta, last year's elderflower	
BLACK TIGER PRAWNS gf	16
a la plancha, chorizo, chives, charred lemon, suck the heads	
LAMB RIBS gf	25
bourbon glaze, pistachio & coriander crumb	
BARBACOA CHEEKS	25
smoked beef cheek, pico de gallo, lime, coriander, tortilla	
AGED TOMAHAWK 800g+ gf, contains nuts	60
grass fed, medium rare, hazelnut gremolata - for two+	
ROUND OF DRINKS FOR THE KITCHEN contains nuts	20

NAPLES-INSPIRED PIZZA

by our pizzaiolo - Augustin Clermont

MARGHERITA v	24
fresh mozzarella, basil, napoli tomato	
PEPPERONI	24
pepperoni, mozzarella, napoli tomato	
SOPHIA	24
prosciutto, wild rocket, parmigiano reggiano, mozzarella, napoli tomato	
THE HUNTER	24
beef sausage, pepperoni, mushroom, mozzarella, napoli tomato	
THE GATHERER v	24
courgette, roasted peppers, kalamata olive, red onion, feta, mozzarella, napoli tomato	
THE GOODSIDE	24
mushroom, bacon, blue cheese, caramelised onion, spinach, mozzarella, napoli tomato	
THE FORAGER v	24
portobello, truffle, mascarpone, fresh mozzarella, basil	
CAPRICCIOSA	24
ham, artichoke, mushroom, kalamata olive, mozzarella, napoli tomato	

BAR BITES

CHUNKY FRIES v	9
house made aioli	
JALAPEÑO WONTONS v	14
ricotta, cheddar, sriracha mayo	
GARLIC PIZZA BREAD v	16
mozzarella, oregano	
BUTTERMILK FRIED CHICKEN	16
free range thigh, japanese mayo	
FREE HOUSE FISH BITES	17
beer battered line-caught fish, tartare sauce	
BUFFALO WINGS gf, contains nuts	18
blue cheese crumb, ranch, celery	

LITTLE ONES

CHICKEN & CHIPS	12
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 vanilla 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

WINTER SPICED MULLED WINE

10

house blend of spices, citrus, brandy spiked

DESSERTS FROM OUR NEIGHBOUR SOHO

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

WHITE WINES

FRESH, VIBRANT & AROMATIC

baby doll sauvignon blanc marlborough '19	10	40
astrolabe sauvignon blanc marlborough '18	14	56
vieux preche sancerre france '16	-	59
good company pinot gris marlborough '19	10	40
bedin pinot grigio italy '17	13	52
dr. loosen riesling germany '17	-	45

CHARDONNAY

kumeu village kumeu '18	11	44
tony bish fat & sassy hawkes bay '19	13	52
seguinot petit chablis france '17	-	65
bvintners strandwolf south africa '16	-	69
kumeu river coddington vineyard '18	-	120

FRUITY FOREIGN WHITES

barbuntin albariño spain '17	-	45
secateurs chenin blanc south africa '17	-	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 '18	13	52
cote des roses rosé france '18	-	58
amisfield pinot noir rosé central otago '18	-	75

CHAMPAGNE & SPARKLING

bedin prosecco	11	42
mas candi cava	-	49
quartz reef NZ methode NV	16	65
pierre gimonnet & fils champagne brut NV	-	120
veuve clicquot yellow label champagne brut NV	-	140

RED WINES	PINOT NOIR	
	quest farm central otago '17	14 56
	gachot monot burgundy '14	- 68
	peregrine central otago '17	18 85
	doctor's flat organic central otago '15	- 98
	valli gibbston vineyard cental otago '18	- 120
	SYRAH/SHIRAZ	
	bila haute syrah france '17	12 48
	teusner riebke shiraz barossa '17	15 60
	kaapzicht shiraz south africa '13	- 62
unison rocky syrah gimblett gravels '17	- 64	
craggy range syrah gimblett gravels '16	- 72	
CABERNET & MERLOT		
chateau villefranche bordeaux france '16	12 48	
meerlust red cabernet blend south africa '14	- 60	
craggy range te kahu merlot/cabernet '17	15 60	
teusner the gentleman cabernet barossa '16	- 62	
unison merlot gimblett gravels '13	- 65	
craggy range sophia gimblett gravels '16	- 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 '13	- 70	
WINTER SPICED MULLED WINE		
house blend of spices, citrus, brandy spiked	12	
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, lime	12
1919, east imperial thai ginger, lemon	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, east imperial yuzu, orange	14
the botanist, fever tree aromatic, lemon zest, thyme	14
four pillars shiraz, fever tree mediterannean, orange	14
bulldog, indian tonic, star anise	14
imagination, indian tonic, kawakawa leaf	14
scapegrace black, east imperial grapefruit, granny smith	15
dancing sands saffron, burma tonic, lemon, ginger	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
white sheep milk & honey, mediterranean, lavender	15
elephant, indian tonic, apple & juniper	15
clemengold mandarin, thai ginger, orange	15
the source rosehip, yuzu tonic, orange rind	16
little biddy gold, indian tonic, lavender & lemon	18
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

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 slow gin, prosecco, orange	15
woo woo - mt eden vodka, peach schnapps, cranberry, lime	16
mojito - stolen rum, lime, soda, mint	16
dark & stormy - stolen rum, bitters, ginger beer, lime	16
gin gimlet - broken heart gin, lime, sugar, mint	16
smoked bloody mary, secret	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
blood orange margarita - tequila, cointreau, lime	16
caipirinha - cachaca, sugar, lime	16
whisky sour - lemon, egg white, orange	18
bloody shiraz gin sour - lime, egg white, orange	18
espresso martini - millers, quick brown fox, mt eden vodka	18
pimms carafe	20

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 australia changes prime ministers. 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	10
broken heart gin	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 superstition	14
talisker 10yo	14
highland park 12yo	15

SPEYSIDE

glenlivet 12yo	14
balvenie double wood 12yo	14
cragganmore 12yo	14
singleton 15yo	14
balvenie triple cask 12yo	14
springbank 10yo	16

ISLAY

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

NEW ZEALAND

thomson two tone release	12
thomson manuka smoke progress report	16

GIN

broken heart barrel aged	12
--------------------------	----

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 (MILLERS ESPRESSO + BELLA VACCA JERSEY MILK)

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

GOODSIDE KOMBUCHA

ask us what's pouring	7
-----------------------	---

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 backs 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 and 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

Nick Takashima - bar manager

Augustin Clermont - pizzaiolo

ngā mihi