

# 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 <b>v, gf</b>	10
selection of green sicilian, kalamata, stuffed	
WILD WHEAT <b>v</b>	12
local bread, sea butter, olive oil & balsamic	
LOCAL CHEESEBOARD <b>v</b>	35
over the moon black truffle brie, cartwheel creamery blue rhapsody, mercer cheeses walnut bel paso, beer jelly, lavosh	
IN CHEF WE TRUST PLATTER	88
chef's selections from our menu and sometimes some secrets feeds 2-4 depending on hunger	
GARDEN BOX <b>vg, gf, contains nuts</b>	12
cauliflower rice, quinoa, hazelnut, mint, pomegranate vinaigrette	
HEIRLOOM TOMATOES <b>v, gf, contains nuts</b>	18
cleveland buffalo curd, douglas fir powder, sherry vinegar, pistachio crumb	
SAUTÉED BROCCOLINI & BEANS <b>vg, gf, contains nuts</b>	16
a hint of chilli, lemon, cashew cream	
JACKFRUIT SUCCOTASH <b>vg</b>	16
savoury jackfruit, corn, capsicum, red onion, green bean, coriander, cherry tomato, pepita, tortillas	
BRAISED BEETROOT & SNOW PEAS <b>v, gf, contains nuts</b>	17
lentil de puy, feta, mint, rocket, walnut	
BLACK TIGER PRAWNS <b>gf</b>	17
a la plancha, chorizo, chives, charred lemon, suck the heads	
MARKET CEVICHE <b>gf</b>	20
lime cured fish, marinated crab, pickled onion, coriander, papaya, orange, chilli, coconut mousse	
GRILLED PORK RIBS <b>gf</b>	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 <b>vg</b>	18
basil, oregano, marinated garlic, capers, napoli tomato	
MARGHERITA <b>v</b>	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 <b>v</b>	24
cherry tomato, baby spinach, parmigiano reggiano, sundried tomato, courgette, oregano, mozzarella, napoli tomato	
THE GOODSIDE	24
mushroom, bacon, blue cheese, caramelised onion, spinach, mozzarella, napoli tomato	
MARIA GRAZIA <b>v</b>	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 gimblett gravels '17	-	64
craggy range syrah gimblett gravels '16	-	75

### CABERNET & MERLOT

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

<b>GIN</b> broken heart, indian tonic, lemon*	10
scapegrace, east imperial grapefruit, orange*	12
1919, east imperial thai ginger, lemon*	12
bond store kawakawa, mediterranean tonic, 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*	15
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, elderflower tonic, mint, juniper*	15
hendricks, fever tree elderflower, cucumber, juniper	15
juno, east imperial burma, thyme*	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 tonic, 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, citrus ants	20
broken heart barrel aged - neat or on ice*	12

\*local gins



# 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 1L carafe - seasonal fruit	25
native hard sparkling apple & feijoa 1L carafe - apple, mint	25

## COCKTAIL FOR A CAUSE - JANUARY

Leisure Suit Lizzy - tequila, limoncello, honey, egg white, lemon	16
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created for Izzy Frankham

proceeds to Wild Work Aotearoa (Muriwai Gecko Conservation)

## 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

(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

please note our A2 milk on tap is non-homogenised, we don't offer trim, we do have soy and almond available  
we don't serve single use takeaway cups

## 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 fine wines and spirits visit Cahn's 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