

EAT & DRINK

nau mai

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 line caught.

herbs & greens are foraged or picked from our gardens.

we compost food scraps on site to return to the soil.

we proudly support small local producers and suppliers.

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

AVAILABLE DAILY FROM 11AM-9PM

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
cranky goat's milk brie, cartwheel creamery blue rhapsody, mercier 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 vg, gf, contains nuts	12
cauliflower rice, quinoa, hazelnut, mint, pomegranate vinaigrette	
QUARTER CAULIFLOWER vg, gf	14
steamed & glazed, den miso, horopito furikake	
DUCK FAT KUMARA gf, df	14
elderflower gel	
ROASTED ROOTS vg, gf	16
seasonal root vegetables, tahini, fresh greens	
HOUSE GRAVLAX gf	22
king salmon, baked cream cheese, confit fennel, watercress	
CHICKEN SHISH gf, contains nuts	22
sativa spice rub, cashew, honeyed yoghurt, coriander	
HAWKE'S BAY LAMB RIBS gf, contains nuts	24
cumin glaze, labneh, pistachio crumb	

these dishes are designed to be shared with friends and will arrive as they're ready, perfect for grazing.

NAPLES-INSPIRED PIZZA

AVAILABLE DAILY FROM 11AM-LATE

by our pizzaiolo - Augustin Clermont

FUGAZZINA **v** 16
mozzarella, onion, oregano

MARINARA **vg** 18
basil, oregano, marinated garlic, capers, napoli tomato

MARGHERITA **v** 24
fresh mozzarella, basil, napoli tomato

PEPPERONI 24
pepperoni, mozzarella, napoli tomato

VIRNA 24
spanish chorizo, capsicum, mozzarella, basil, napoli tomato

SOPHIA 24
prosciutto, wild rocket, parmigiano reggiano, mozzarella,
napoli tomato

STEFANIA 24
beef sausage, pepperoni, mushroom, mozzarella, napoli
tomato

RAFFAELLA **v** 24
fresh tomato, baby spinach, parmigiano reggiano, sundried
tomato, courgette, oregano, mozzarella, napoli tomato

DALMA 24
mushroom, bacon, mozzarella, rocket, napoli tomato

BRIGITTE (THE FORAGER) **v** 24
portobello, truffle, mascarpone, fresh mozzarella, basil

when in rome, do as the romans do
(we will do our best to cater for allergies, but please note that
some ingredient changes we will be unable to do)

BAR BITES

AVAILABLE DAILY FROM 11AM-LATE

- CHUNKY FRIES **v** 10
house made aioli
- JALAPEÑO WONTONS **v** 15
ricotta, cheddar, sriracha mayo
- BUTTERMILK 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

DUSTY BREAKFAST

AVAILABLE WEEKENDS 9AM-11AM

food to make collecting your car in the morning worth the trip

EGGS ON TOAST **v, gf option** 12

two eggs scrambled, fried or poached on ciabatta

MANGO CHIA PUDDING **vg, gf** 15

salted coconut mousse, seasonal fruit, freeze dried berries

CRÈME BRÛLÉE FRENCH TOAST **v** 17

whipped vanilla mascarpone, fresh fruit, freeze dried berries

BACON BENE **gf option** 19

free range thick cut bacon, two poached eggs, house hollandaise, toasted croissant, watercress

MUSHROOM BENE **v, gf option** 17

roasted portobello mushroom, two poached eggs, house hollandaise, toasted croissant, watercress

HANGOVER BURGER 20

free range thick cut bacon, fried egg, hash brown, smoked mozzarella, tomato chutney, garden greens, brioche bun

BIG BREAKFAST PLATTER 26

vine ripened tomato, free range thick cut bacon, portobello mushroom, pork & jalapeño cumberland, hashbrown, tomato chutney, ciabatta & two free range eggs scrambled, fried or poached

extras

mushroom, hash brown, egg 3

thick cut bacon 5

gf option replaces bread with hash brown, no additional charge

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
cranky goat's milk brie, cartwheel creamery blue rhapsody, mercier 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 '20	14	56
vieux preche sancerre france '16	-	59
good company pinot gris marlborough '20	11	44
bedin pinot grigio italy '17	13	52
dr. loosen riesling germany '17	-	45

CHARDONNAY

kumeu river village '19	12	48
tony bish fat & sassy hawkes bay '19	13	52
seguinot petit chablis france '18	-	65
smith & sheth cru heretaunga hawkes bay '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 '20	11	44
unison rosé gimblett gravels '19	12	48
domaine houchart provence rosé france '19	13	52
cote des roses rosé france '19	-	58

CHAMPAGNE & SPARKLING

bedin prosecco italy NV	11	42
quartz reef NZ methode NV	16	65
quartz reef NZ methode rosé NV	18	75
pierre gimonnet & fils champagne brut NV	-	130

RED WINES

PINOT NOIR

loop road central otago '20	14	56
gachot monot burgundy '14	-	68
peregrine central otago '18	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 syrah hawkes bay '19	16	65
unison rocky syrah gimblett gravels '17	-	64
craggy range syrah gimblett gravels '19	-	75

CABERNET & MERLOT

chateau villefranche bordeaux france '18	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 '18	-	110
craggy range sophia gimblett gravels '18	-	260

FOR THE ADVENTURER

moncagua malbec argentina '18	11	44
serres crianza rioja spain '16	-	46
barista pinotage south africa '18	-	48
riseccoli chianti classico italy '17	-	70

SWEETS

SWEET WINES BY THE BOTTLE

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

GIN broken heart, alchemy & 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, alchemy & tonic, rosemary & black pepper	12
pickerings, fever tree mediterranean, lemon	12
malfy blood orange, alchemy & tonic, orange	14
malfy pink grapefruit, fever tree mediterranean, lemon	14
gin mare, fever tree mediterranean, rosemary	14
dancing sands dry, east imperial yuzu, orange**	14
dr beak gin, alchemy & tonic, kawakawa**	15
awildian coromandel dry, alchemy & tonic, orange & thyme**	15
rifters quartz, fever tree mediterranean, sage*	15
hastings distillers east block 200, alchemy & tonic, thyme**	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, east imperial burma tonic, orange**	15
white sheep milk & honey, mediterranean tonic, lavender*	15
elephant, alchemy & tonic, apple & juniper	15
clemengold mandarin, thai ginger, orange	15
the source rosehip, east imperial yuzu, orange rind**	16
little biddy, east imperial 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

**local gins & local tonics

COCKTAILS

SPRITZ

aperol spritz - aperol, prosecco, soda, orange	14
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

HOUSE COCKTAILS & SEASONALS

woo woo - mt eden vodka, peach schnapps, cranberry, lime	16
southside - broken heart gin, lime, mint	18
passionfruit mojito - stolen rum, passionfruit, lime, soda, mint	18
stonefruit sidecar - peach & apricot brandy, rose rabbit, lime	18
bloody shiraz gin sour - lime, egg white, orange	18
millers espresso martini - espresso, quick brown fox, vodka	18
trailer pash - maker's mark, passionfruit, honey, lime, mint	18
smoked bloody mary - secret	18

SEASONAL SOUR

Madame Faye-Joix - broken heart gin, fresh feijoa, lime	18
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COCKTAIL FOR A CAUSE - MAY

You're a Lizard Barry - vodka, apple, cranberry, passionfruit, lime, mint	18
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proceeds to Garden to Table

MULLED WINE - house spiced

glass	11
carafe	35

CLASSICS

ask our bartenders for any classics or variations
margarita, mojito, gimlet, old fashioned, negroni, sour, dark & stormy

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 and low alcohol 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
thomson two tone whisky*	12
espolón blanco tequila	10
blush honey & rhubarb vodka*	12
crystal head vodka	13
the reid single malt vodka*	15
espolón reposado tequila	12
patrón XO cafe	13
patrón silver	16
patrón añejo	18
agavero tequila liqueur	14
rumbullion rum	14
LWF rum (white, rhubarb)	15
plantation 20yo rum	16
broken heart spiced rum*	11
woodford reserve bourbon	12
chivas regal scotch whisky	12
st. remy brandy 60ml	12
hennessy cognac 60ml	16
remy martin VSOP cognac 60ml	25
remy martin XO excellence champagne cognac 60ml	60

*locally owned & produced

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	18

ISLAY

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

NEW ZEALAND

thomson manuka smoke progress report	16
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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

HOUSE FERMENTED KOMBUCHA

changes, please ask us what's pouring	7
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RAW COLD PRESSED JUICES

orange	6
apple	6
cranberry	6

SOBER DRIVER SODA & LIME

no charge

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

MILLERS COFFEE - WASTE FREE

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

ABOUT THE MILK

our Bella Vacca A2 milk is on tap, creamy & non-homogenised
we don't offer trim (it's not good for you anyway)
bonsoy soy and otis oat milks available
we are proudly single use takeaway cup free

TEAS (TLEAF)

english breakfast	4
kawakawa, lemongrass & ginger	4

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 & Gabriela Frehse - front of house & functions

Nick Takashima, Aroha Shepherd & Sean Fitzpatrick - bar & brewery

& the rest of our team

ngā mihi & thank you for your support