

# EAT & DRINK

welcome to fantail & turtle!

our menu is designed to be shared with friends.

we recommend 2 plates per person, fewer with pizza

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

please let your server know if you have a time constraint.

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

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

<b>DESIGNED TO SHARE</b>	MARINATED OLIVES v gf	8
	selection of green sicilian, kalamata, stuffed	
	LOCAL BREADS v	12
	house churned kombu butter, pesto, truffle mascarpone	
	SMOKED MARKET FISH PÂTÉ	14
	dill, citrus, sourdough	
	IN CHEF WE TRUST PLATTER	88
	selections from our sharing menu and sometimes some secrets	
	feeds 2-4 depending on hunger	
	CHUNKY FRIES v	9
house made aioli		
JALAPEÑO WONTONS v	14	
ricotta, aged cheddar, sriracha mayo		
BUTTERMILK FRIED CHICKEN	16	
free range thigh, japanese mayo		
CHARGRILLED SQUID gf	16	
cajun, citrus mayo		
FREE HOUSE FISH BITES	16	
beer battered market fish, tartare sauce		
<b>VEGES &amp; SALADS</b>	BITTER GREENS & SWEET CREAM v gf	11
	radicchio, witloof, roquette, cardamom, morello	
	BEETROOT & INTERESTING CARROTS v gf	16
	whipped feta, almond praline, carraway pickle	
	BUTTERNUT PUMPKIN v gf	16
	tahini, sour currants, walnut, rocket, chilli	
	MARINATED OCTOPUS gf	19
sundried tomato pico de gallo, balsamic onion jam		
ROASTED KUMARA & SWEDE v gf	17	
pine nuts, baked cream cheese, saffron glaze, cumin, spinach		
DUCK FAT POTATOES	14	
malt vinegar gel		

## MEATS

BUFFALO CHICKEN	18
free range thigh, house buffalo sauce, celery, ranch	
BRAISED BEEF SHORT RIB <b>gf</b>	22
boneless shawty, mushroom, bacon, cauliflower, tomato	
PORK POLPETTE	19
hand rolled meatballs, tomato, pine nut, raisin, cheese, rocket	
LOCAL ARTISAN SAUSAGES <b>gf</b>	19
McClure's pickles, sauerkraut, wholegrain mustard (add sourdough +3)	

## PIZZA NAPOLETANA

italian style with a nod to aotearoa. we make the dough daily with traditional flour and rest for a minimum of 36 hours.  
available until late unless sold out prior

GARLIC PIZZA BREAD <b>v</b>	16
mozzarella	
MARGHERITA <b>v</b>	24
san marzano tomato, basil, mozzarella	
MARGHERONI	24
san marzano tomato, basil, mozzarella, pepperoni	
THE ROMAN	24
prosciutto, rocket, parmesan	
THE GATHERER <b>v</b>	24
roasted seasonal vegetables, red onion, parmegiano reggiano	
THE GOODSIDE	24
spinach, bacon, mushroom, blue cheese, caramelised onion	
THE HUNTER	24
sausage, salami, sundried tomatoes, olives, chilli	
SHAWTY'S	24
champagne ham, pineapple pan fried in maple syrup, spanish onion, smoked mozzarella	

gluten free pizza bases are available on request

<b>CHEESE &amp; SWEETS</b>	ARTISAN CHEESES v	35
	pick three (50g) served with beer jelly, knaekbrod	
	over the moon black truffle brie	
	over the moon the black sheep paprika (semi-hard)	
	kikorangi blue	
port wine cheddar		
ramara washed rind (stinky)		
<b>AFFOGATO</b>		11
	kohu road vanilla ice cream, espresso	
	add liqueur +5	
	amaretto	
	quick brown fox	
	frangelico	
	baileys	
<b>MULLED WINE</b>		10
	house spiced nz merlot & brandy	
<b>MULLED CIDER</b>		10
	hallertau spiced granny smith cider	
<b>COCKTAIL FOR A CAUSE - APPLE CRUMBLE</b>		18
	broken heart spiced rum, frangelico, apple, lime	
<b>WINTER SPECIALS</b>	each month our team creates something new for a cause that resonates with us. this month proceeds to women's refuge	

# WHITE WINES

## FRESH, VIBRANT & AROMATIC

baby doll sauvignon blanc marlborough '18	10	39
astrolabe sauvignon blanc marlborough '17	14	45
vieux preche sancerre france '16	-	59
good company pinot gris marlborough '18	10	39
bedin pinot grigio italy '17	13	48
dr. loosen riesling germany '17	-	45

## CHARDONNAY

kumeu village kumeu '17	11	42
tony bish fat & sassy hawkes bay '18	13	48
seguinot petit chablis france '17	-	65
bvintners strandwolf south africa '16	-	69
kumeu river coddington '17	-	80

## FRIENDS BY ANOTHER NAME

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

## ROSE

kanonkop kadette pinotage rosé south africa '18	11	42
unison rosé gimblett gravels '18	12	45
domaine houchart provence rosé france '17	13	48
chateau roubine provence rosé france '17	-	55
amisfield pinot noir rosé '18	-	75

## CHAMPAGNE & SPARKLING

bedin prosecco	11	42
mas candi cava	-	49
quartz reef NZ methode	16	65
moët et chandon imperial brut NV	-	98
moët et chandon imperial brut rosé NV	-	120
veuve clicquot yellow label brut NV	-	140

<b>RED WINES</b>	PINOT NOIR		
	quest farm central otago '14	14	56
	gachot monot burgundy '14	-	68
	peregrine central otago '16	18	85
	doctor's flat central otago '15	-	98
	valli gibbston vineyard central otago '16	-	120
	SYRAH/SHIRAZ		
	bila haute syrah france '17	12	48
	teusner riebke shiraz barossa '16	15	60
	kaapzicht shiraz south africa '13	-	62
unison rocky syrah giblett gravels '17	-	64	
craggy range syrah giblett gravels '16	-	72	
STRUCTURED, WITH BACKBONE			
chateau villefranche bordeaux france '16	12	48	
meerlust red cabernet blend south africa '14	-	60	
craggy range te kahu merlot/cabernet '16	15	60	
teusner the gentleman cabernet barossa '16	-	62	
unison merlot giblett gravels '13	-	65	
craggy range sophia giblett gravels '16	-	260	
FOR THE ADVENTURER			
moncagua malbec argentina '14	11	44	
serres crianza rioja spain '15	-	46	
barista pinotage south africa '18	-	48	
riseccoli chianti classico italy '13	-	70	
<b>SWEETS</b>	stanley estates noble harvest sauvignon blanc	-	48
	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, lime	12
	malfy con arancia, east imperial burma, orange	12
	malfy con rosa, fever tree mediterranean, lemon	12
	sacred springs, east imperial yuzu, orange	14
	the botanist, fever tree aromatic, lemon zest, thyme	14
	four pillars shiraz, fever tree mediteranean tonic, orange	14
	ink colour changing, east imperial burma, lime	15
	sharish blue magic colour changing, tonic, rosemary	15
	sacred springs 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
	blush rhubarb, east imperial thai ginger ale, lime	15
	blush boysenberry, east imperial elderflower, rosemary	15
broken heart barrel aged - neat or on ice	14	

**WHERE'S THE BEER LIST?** when it comes to beer, the fresher the better, so you won't find bottles here. 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 your server 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 for cask ale, served warmer, just like it was on your london OE.

sessionable, lower alcohol and shandy options are available

pint	from 9
jug	from 34

a selection of premium spirits is also available at the bar

**WHERE'S THE BEER LIST?**

# COCKTAILS

APEROL SPRITZ	12
aperol, prosecco, soda, orange	
MOJITO	16
stolen rum, lime, soda, mint	
DARK & STORMY	16
stolen rum, bitters, ginger beer, lime	
GIN GIMLET	16
broken heart gin, lime, sugar, mint	
SMOKED BLOODY MARY	16
secret	
OLD FASHIONED	16
american whiskey, sugar, bitters, orange	
NEGRONI	16
broken heart gin, aperol, vermouth, orange	
WASABI NEGRONI	18
sacred springs wasabi gin, aperol, vermouth, orange	
CAIPIRINHA	16
cachaca. sugar, lime	
WHISKY SOUR	18
american whiskey, lemon, egg white, orange	
ESPRESSO MARTINI	18
millers espresso, quick brown fox, mt eden vodka	
PIMMS CARAFE	20
pimms no.2, seasonal fruit, soda, lemon, dry	
COCKTAIL FOR A CAUSE - APPLE CRUMBLE	18
broken heart spiced rum, frangelico, apple, lime	

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# SINGLE MALTS

## HIGHLAND

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

## ISLANDS

jura superstition	14
aberlour 10yo	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

from time to time the owner may have left a special bottle or two behind - please check at the servery

<b>NON-ALCOHOLIC</b>	SEEDLIP NON-ALCOHOLIC COCKTAILS	
	garden & east imperial grapefruit tonic	12
	garden & kombucha	14
	spice & ginger ale, orange	12
	spice & fever tree aromatic tonic	12
	grove & east imperial thai ginger ale	12
	grove & kombucha	14
	COLD PRESSED JUICES	
	orange	5
	apple	5
	cranberry	5
	HOUSE SODAS	
	citrus, cucumber & mint	6
	blueberry, pear & ginger	6
	rhubarb & redcurrant	6
	feijoa & lime	6
	ginger beer	6
	lemonade	6
	lemon, lime & bitters	6
	COFFEE (MILLERS ESPRESSO + JERSERY GIRL ORGANIC)	
	espresso, long black	4
	flat white, piccolo, macchiato, latte, cappuccino	5
	mocha, belgian hot chocolate	5
	iced coffee, iced chocolate	7
	KOMBUCHA	7
	ask your server what's pouring	

## OUR STORY

FANTAIL & TURTLE is a testament to enduring friendship. the owner Travis ("Fantail") and his best mate Troy ("Turtle") were young army officers together. 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 Cahnbley for many months help curating our wine list  
Dan, Jason, Versatile Andy, Leon, Gav, Ed, Chris, Trent, Ross,  
Monty, Devon and the rest of the boys for building our bar  
Paul, Jonathan and Sara for designing it

Paul and the Smales Farm team for the opportunity

Industry friends too many to name for the support and advice

You for visiting!

Travis & Sue Field - owners

James Wakefield - general manager

Jason Selbie & Ollie Philp - culinary team

Isabella Field - front of house manager

Kolopa Simei-Barton & Aroha Shepherd - bar managers