

EAT & DRINK

kia ora koutou

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.

DESIGNED TO SHARE	MARINATED OLIVES v gf	8
	selection of green sicilian, kalamata, stuffed	
	LOCAL BREADS v	12
	house churned kombu butter, pesto, truffle mascarpone	
	SMOKED SALMON CARPACCIO	16
	mustard, cream cheese, fried capers, wasabi pearls	
	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		
VEGES & SALADS	BITTER GREENS & SWEET CREAM v gf	11
	radicchio, witloof, roquette, cardamom, morello	
	BROCCOLINI & ASPARAGUS v gf	15
	almond romesco, balsamic apple gastrique	
	BUTTERNUT PUMPKIN v gf	16
	tahini, sour currants, walnut, rocket, chilli	
	MARKET CEVICHE	19
onion, chilli, coconut, kale, papaya, soft shell taco		
HEIRLOOM TOMATOES v gf	17	
clevendon buffalo curd, watercress, sherry vinegar, pepitas		
DUCK FAT POTATOES	14	
malt vinegar gel		

MEATS

BUFFALO CHICKEN	18
free range thigh, house buffalo sauce, celery, ranch	
BRAISED BEEF SHORT RIB gf	22
boneless short rib, mushroom, bacon, cauliflower, tomato	
PORK POLPETTE	19
hand rolled meatballs, tomato, pine nut, raisin, cheese, rocket	
THE CHEF'S LENGTH	19
one metre of our seaview meats colab free range pork & herb sausage, McClure's pickles, sauerkraut, wholegrain mustard (add sourdough +3)	

PIZZA NAPOLETANA

by our pizzaiolo - Augustin Clermont	
dough made daily & available until late unless sold out prior	
GARLIC PIZZA BREAD v	16
mozzarella	
MARGHERITA v	24
san marzano tomato, basil, mozzarella	
PEPPERONI	24
san marzano tomato, shredded mozzarella, pepperoni	
THE ROMAN	24
prosciutto, rocket, parmesan	
THE HUNTER	24
sausage, salami, sundried tomatoes, olives, chilli	
THE GATHERER v	24
roasted seasonal vegetables, red onion, parmegiano reggiano	
THE GOODSIDE	24
spinach, bacon, mushroom, blue cheese, caramelised onion	
THE FORAGER v	24
mascarpone, truffle, portobello, basil	
SHAWTY'S	24
ham, pineapple pan fried in maple syrup, onion, mozzarella	
CAPRICCIOSA	24
tomato, mozzarella, ham, artichoke, mushroom, black olives	

CHEESE & SWEET	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)	

CHEESE	AFFOGATO	11
	kohu road vanilla ice cream, espresso	
	add liqueur +5	
	amaretto	
	quick brown fox	
	frangelico	
	baileys	

SEASONAL	HAND PULLED REAL ALE	10
	cask conditioned at 10°, just like it was on your london OE	
	SPRING SPRITZ	
	aperol spritz	12
	hugo spritz	14
	raspberry spritz	14
	sloe gin spritz	15
	COCKTAIL FOR A CAUSE - WISH YOU WELL	18
	stolen gold, agavero, frangelico, lemon, cucumber, citrus	

each month our team creates something new for a cause that resonates with us. this month proceeds to Make A Wish

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 vineyard '17	-	80
kumeu river coddington vineyard '18	-	120

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 pinotage dry 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

RED WINES	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 cental 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
	tantalus estate voilé syrah waiheke '15	-	140
	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	
SWEETS	stanley estates noble harvest sauvignon blanc	-	48
	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
	malfy con arancia, east imperial burma, orange	12
	malfy con rosa, fever tree mediterranean, lemon	12
	melbourne gin, indian tonic, rosemary & black pepper	12
	pickerings, strangelove dirty tonic, lemon	12
	gin mare, fever tree mediteranean tonic, rosemary	14
	dancing sands, east imperial yuzu, orange	14
	the botanist, fever tree aromatic, lemon zest, thyme	14
	four pillars shiraz, fever tree mediteranean, orange	14
	hidden world chilli, thai ginger ale, lime	14
	bulldog, indian tonic, star anise	14
	indigenous, strangelove no.8, kawakawa	14
	ink colour changing, east imperial burma, lime	15
	sharish blue magic colour changing, tonic, rosemary	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, strangelove dirty tonic, orange zest	15
	blush rhubarb, east imperial thai ginger, lime	15
	blush boysenberry, east imperial elderflower, rosemary	15
	white sheep milk & honey, mediterranean, lavender	15
	elephant, indian tonic, apple & juniper	15
	little biddy gold, indian tonic, lavender & lemon	18
	adelaide hills green ant, east imperial yuzu, ants	20
	broken heart barrel aged - neat or on ice	12

WHERE'S THE BEER LIST?

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 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 at 10°, just like it was on your london OE.

sessionable, lower alcohol and shandy options are available

glass (480ml)

from 9

jug (1.8L)

from 34

a selection of premium spirits is also available at the bar

COCKTAILS	aperol spritz - aperol, prosecco, soda, orange	12
	hugo spritz - elderflower, prosecco, soda, mint, lemon	12
	raspberry spritz - chambord, prosecco, soda, rosemary	14
	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
	chilli gimlet - hidden world chilli gin, sugar, lime	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	18
	blood orange margarita - tequila, cointreau, lime	18
	caipirinha - cachaca, sugar, lime	18
	whisky sour - lemon, egg white, orange	18
	bloody shiraz gin sour - lime, egg white, orange	18
	espresso martini - millers, quick brown fox, mt eden	18
	pimms carafe	20
	COCKTAIL FOR A CAUSE - WISH YOU WELL	18
	stolen gold, agavero, frangelico, lemon, cucumber, citrus	
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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
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
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need a personal recommendation? ask your server if Travis is here. from time to time he may even have left a special bottle or two behind

NON-ALCOHOLIC	SEEDLIP NON-ALCOHOLIC SPIRIT	
	spice & east imperial thai ginger ale, orange	12
	RAW COLD PRESSED JUICES	
	orange	6
	apple	6
	cranberry	6
	HOUSE SODAS	
	apple & elderflower	6
	citrus, cucumber & mint	6
	feijoa & lime	6
spiced berry	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
	TEA (TLEAFT)	4
	english breakfast	
	kawakawa, lemongrass & ginger	
	berrylicious	
	GOODSIDE KOMBUCHA	7
	ask your server what's pouring	

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

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

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

Our staff for making it all come alive

You for visiting!

Travis & Sue Field - owners

James Wakefield - general manager

Jason Selbie & Ollie Philp - kitchen

Augustin Clermont - pizzaiolo

Isabella Field & Shannon Garizio - front of house

Kolopa Simei-Barton & Aroha Shepherd - bar