

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.

the platter will feed 2-4 depending on hunger.

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.

herbs & greens are foraged or picked from our gardens.

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	ITALIAN OLIVES v gf	9
	selection of green sicilian, kalamata, stuffed	
	LOAF & BUTTER v	12
	local bread, churned kombu butter, olive oil & balsamic	
	IN CHEF WE TRUST PLATTER	88
	selections from our sharing menu and sometimes some secrets	
	CHUNKY FRIES v	9
	house made aioli	
	GARLIC PIZZA BREAD v	16
	mozzarella	
JALAPEÑO WONTONS v	14	
ricotta, cheddar, sriracha mayo		
BUTTERMILK FRIED CHICKEN	18	
free range thigh, japanese mayo		
/w house buffalo sauce, celery & ranch +2		
CHARGRILLED SQUID gf	16	
cajun, citrus mayo		
FREE HOUSE FISH BITES	17	
beer battered line-caught fish, tartare sauce		
VEGES & SALADS	GARDEN BOX vegan gf	11
	garden greens, herbs, toasted hazelnut, citrus vinaigrette	
	BROCCOLINI & BEANS vegan gf	15
	almond romesco, balsamic apple gastrique	
	ROASTED PEAR & FIG vegan gf	18
	witloof, rocket, raspberry, walnut, balsamic, olive oil	
	/w proscuitto +4 gf	
CEVICHE TACOS	19	
cured market fish, onion, chilli, coconut, kale, papaya, tortilla		
HEIRLOOM TOMATOES v gf	16	
clevendon buffalo curd, watercress, sherry vinegar, pepitas		
ICEBERG WEDGE v gf	11	
blue cheese & walnut crumb, ranch		

MEATS	GRILLED CHICKEN WINGS gf	17
	horopito chimichurri, chilli lime salt	
	PORK RIBS gf	25
fennel & pink pepper crumb, cumin glaze		
	THE CHEF'S LENGTH gf	20
seaview meats beef & mushroom sausage, McClure's sweet & spicy pickles, sauerkraut, wholegrain mustard (add sourdough +2)		

PIZZA NAPOLETANA	by our pizzaiolo - Augustin Clermont	
	MARINARA vegan	18
	san marzano tomato, garlic, basil, olive oil	
	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		
SCIALLA v	24	
fresh mozzarella, heirloom cherry tomato, rocket, balsamic		

CHEESE & SWEET ARTISAN CHEESES v 35
served with beer jelly, knaekbrod
over the moon black truffle brie 40g
kikorangi blue 40g
port wine cheddar 40g

CHEESE & SWEET AFFOGATO 11
kohu road vanilla ice cream, espresso
add liqueur +5
amaretto
baileys
kahlua
frangelico
quick brown fox
rose rabbit orange liqueur +7

SEASONAL HAND PULLED REAL ALE 10
cask conditioned at 10°, just like it was on your london OE

SEASONAL SUMMER OF SPRITZ
aperol spritz 12
amalfi spritz (aperol & limoncello) 14
hugo spritz (elderflower) 14
raspberry spritz 14
peach mimosa - peach schnapps, orange, prosecco 14
sloe gin spritz 15

SEASONAL COCKTAIL FOR A CAUSE - WOO WOO 16
mt eden vodka, peach schnapps, cranberry, lime

each month our team creates something new for a cause that resonates with us. this month proceeds to Rainbow Fale (Village Collective)

WHITE WINES

FRESH, VIBRANT & AROMATIC

baby doll sauvignon blanc marlborough '19	10	39
astrolabe sauvignon blanc marlborough '18	14	45
vieux preche sancerre france '16	-	59
good company pinot gris marlborough '19	10	39
bedin pinot grigio italy '17	13	48
dr. loosen riesling germany '17	-	45

CHARDONNAY

kumeu village kumeu '18	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 '18	-	120

FRIENDS BY ANOTHER NAME

barbuntin albariño spain '17	-	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 '18	13	48
cote des roses rosé france '18	-	58
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 '17	14	56
	gachot monot burgundy '14	-	68
	peregrine central otago '17	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 '17	15	60
	kaapzicht shiraz south africa '15	-	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 '17	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 '18	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
	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 mediteranean, lemon	14
	gin mare, fever tree mediteranean, 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, 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, strangelove no.8, orange zest	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, strangelove no.8, 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
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 - WOO WOO 16
mt eden vodka, peach schnapps, cranberry, lime

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WHAT'S 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 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

OTHER SPIRITS?

HOUSE SPIRITS

mount eden vodka

broken heart gin

stolen rum (gold, silver, dark)

chivas regal whisky

el jimador reposado tequila

OTHERS

burnt hill vodka

blush honey & rhubarb vodka

crystal head vodka

the reid single malt vodka

patron tequila (silver, anejo, XO cafe)

espolon reposado tequila

la tilica blanco tequila

agavero tequila liqueur

rumbullion rum

plantation 20yo rum

broken heart spiced rum

woodford reserve bourbon

st. remy brandy

hennessy cognac

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
blood orange	6	
ginger beer	6	
old fashioned lemonade	6	
lemon, lime & bitters	6	
	COFFEE (MILLERS ESPRESSO + JERSERY GIRL ORGANIC)	
	espresso, long black, americano	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 - 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

Paul Izzard, Jonathan and Sara for designing it

Paul Gunn, the Smales Farm team the Smale family and for the vision, the opportunity & the 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!

Travis & Sue Field - owners

James Wakefield - general manager

Jason Selbie & Ollie Philp - kitchen

Augustin Clermont - pizzaiolo

Shannon Garizio & Isabella Field - front of house

Kolopa Simei-Barton & Aroha Shepherd - bar