

EAT & DRINK

welcome to fantail & turtle!

our menu is designed to be shared with friends.

2-3 plates per couple is a good starting point for most.

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 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	8
	in olive oil, garlic, pimento stuffed	
	HOUSE BAKED BREADS v	12
	churned butter, pesto, truffle mascarpone	
	CHUNKY FRIES v	9
	house made aioli	
	CHARGRILLED CORN ON THE COB v gf	8
	herb butter	
	JALAPEÑO WONTONS v	14
	ricotta, aged cheddar, sriracha mayo	
	ICEBERG WEDGE v gf	9
	ranch, blue cheese, walnuts	
	SPICED POTATO SKINS	15
	smoked mozzarella, bacon, fried shallot, sour cream	
	SMOKED HOKI CROQUETTES	16
citrus aioli, lemon		
BRAISED LAMB SHORT RIBS gf	19	
untrimmed & fatty, house bbq sauce		
BUTTERMILK FRIED CHICKEN	16	
japanese mayo		
CHARGRILLED SQUID gf	16	
lemon pepper, citrus aioli		
BEER BATTERED FISH BITES	16	
market fish, tartare sauce		
BROCCOLINI AND GREEN BEANS v gf	14	
toasted almonds, hollandaise		
CEVICHE gf	19	
market fish, citrus, avocado, tortilla		
PORK BELLY gf	21	
apple truffle purée, peanut crumb, balsamic reduction		

SHARING

- HEIRLOOM TOMATO SALAD **v gf** 19
mozzarella, basil, onion balsamic jam, sesame glass noodles
- ROASTED BEETROOT SALAD **v gf** 17
horseradish cream, rocket, walnuts, maple vinaigrette
(add salmon +5)
- ARTISAN SAUSAGE BOARD **gf** 19
McClure's pickles, sauerkraut, whole grain mustard
- IN CHEF WE TRUST PLATTER 88
a taste of our menu and sometimes some secrets
feeds 2-4 depending on hunger

PIZZA NAPOLETANA

- italian style with a nod to aotearoa. using traditional flour,
we make the dough daily and rest for a minimum of 36 hours.
available until late unless run out prior
- GARLIC PIZZA BREAD **v** 14
mozzarella
- MARGHERITA **v** 24
san marzano tomato, basil, mozzarella
- THE ROMAN 24
prosciutto, rocket, parmesan
- THE GATHERER **v** 24
eggplant, zucchini, peppers, red onion, marinated feta
- THE GOODSIDE 24
spinach, bacon, mushroom, blue cheese, caramelised onion
- THE HUNTER 24
sausage, salami, roast tomatoes, olives, chilli
- SHAWTY'S 24
champagne ham, pineapple pan fried in maple syrup, spanish
onion, smoked mozzarella

WHITE WINES

FRESH, VIBRANT & AROMATIC

baby doll sauvignon blanc marlborough '18	10	39
astrolabe sauvignon blanc marlborough '17	14	45
vieux preche saucerre france '16	-	59
good company pinot gris marlborough '17	10	39
bedin pinot grigio italy '17	13	48
dr. loosen riesling germany '15	-	45

CHARDONNAY

kumeu village kumeu '17	11	42
tony bish fat & sassy hawkes bay '17	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 '17	11	42
unison rosé gimblett gravels '18	12	45
domaine de Paris provence rosé france '17	13	48
chateau roubine provence rosé france '17	-	55

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 ice NV, mint, citrus	-	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
	boneline waipara '16	15	62
	gachot monot burgundy '14	-	68
	doctor's flat central otago '15	-	98
	valli gibbston vineyard central otago '16	-	120
	SYRAH/SHIRAZ		
	bila haute syrah france '16	12	48
	teusner riebke shiraz barossa '16	15	60
	kaapzicht shiraz south africa '13	-	62
unison rocky syrah gimblett gravels '17	-	64	
craggy range syrah gimblett gravels '16	-	72	
STRUCTURED, WITH BACKBONE			
haute mayne bordeaux blend france '15	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 gimblett gravels '13	-	65	
craggy range sophia gimblett 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
	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 mediterannean tonic, orange	14
	ink colour changing, east imperial burma, lime	15
	sharish blue magic colour changing, tonic, rosemary	15
	curiosity sloe, prosecco, orange	15
	broken heart quince, fever tree elderflower, mint, juniper	15
	hendricks, fever tree elderflower, cucumber, juniper	15
	blush, east imperial thai ginger ale, lime	15
	broken heart barrel aged - neat or on ice	14

a selection of premium spirits is also available at the bar

WHERE'S THE BEER LIST? 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 definite crowd pleaser. we also have a hand pull for real ale.

sessionable, lower alcohol and shandy options are available

pint	from 9
jug	from 34

WHERE'S THE BEER LIST?

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 12yo	16
lagavulin 16yo	18

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

COCKTAILS

APEROL SPRITZ	12
aperol, prosecco, soda, orange	
MOJITO	16
stolen rum, lime, soda, mint	
DARK & STORMY	16
stolen rum, bitters, ginger beer, lime	
GIMLET	16
broken heart gin, lime, sugar, mint	
SMOKED BLOODY MARY	16
secret	
OLD FASHIONED	16
american whiskey, sugar, bitters, orange	
NEGRONI	16
aperol, vermouth, gin, 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	

NON-ALCOHOLIC	SEEDLIP NON-ALCOHOLIC COCKTAILS	
	garden & east imperial grapefruit	12
	garden & booch	14
	spice & ginger ale, orange	12
	spice & fever tree aromatic	12
	grove & east imperial thai ginger	12
	grove & booch	14
	COLD PRESSED	
	orange juice	5
	apple juice	5
	cranberry juice	5
	HOUSE SODAS	
	apple & elderflower	6
	citrus, cucumber & mint	6
	blueberry, pear & ginger	6
	rhubarb & redcurrant	6
	feijoa & lime	6
	ginger beer	6
	old fashioned 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.

before Troy passed his final gift to Travis and his wife Sue was a large Pikorua carving, symbolising the bond between two people. kinda looks like an ampersand we reckon.

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!