

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.
v vegetarian gf gluten free

DESIGNED TO SHARE	MARINATED OLIVES v	5
	in olive oil, garlic, pimento stuffed	
	HOUSE BAKED BREADS v	10
	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	10
	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
	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	19
	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, maple vinaigrette (add salmon +5)	
PIZZA	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	
	GARLIC PIZZA BREAD v	12
	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	
ham, pineapple pan fried in maple syrup, spanish onion, smoked mozzarella		
AFTERS	LYCHEE CREME BRULEE gf	14
	server to advise sorbet	
	CHEESECAKE	14
server to advise		
CHOCOLATE BROWNIE gf	14	
raspberry compote, toasted marshmallows		

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 '17	10	39
	bedin pinot grigio italy '17	12	46
	dr. loosen riesling germany '15	12	45
	CHARDONNAY		
	kumeu village kumeu '17	11	42
	tony bish fat & sassy hawkes bay '17	13	48
seguinot petit chablis france '17	16	65	
bvintners strandwolf south africa '16	-	69	
kumeu river coddington '17	-	80	
FRIENDS BY ANOTHER NAME			
barbuntin albariño spain '16	12	45	
secateurs chenin blanc south africa '17	13	48	
anselmi san vincenzo soave italy '16	14	55	
ROSE			
kanonkop kadette pinotage rosé south africa '17	11	42	
unison rosé gimblett gravels '17	12	45	
domaine houchart provence rosé france '17	13	48	
chateau roubine provence rosé france '17	-	52	
CHAMPAGNE & SPARKLING			
bedin prosecco	10	39	
mas candi cava	-	49	
quartz reef NZ methode	16	65	
moët et chandon imperial brut NV	-	98	
moët et chandon imperial brut rosé NV	-	98	
moët et chandon imperial ice NV	-	98	
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	17	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	16	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	15	60	
craggy range te kahu merlot/cabernet '16	15	60	
teusner the gentleman cabernet barossa '16	-	62	
unison merlot gimblett gravels '13	-	65	
FOR THE ADVENTURER			
moncagua malbec argentina '14	11	44	
serres crianza rioja spain '14	12	46	
barista pinotage south africa '18	13	48	
riseccoli chianti classico italy '13	-	70	
SWEETS	stanley estates noble harvest sauvignon blanc	12	48
	newton johnson l'illa chenin blanc		56
	villefranche sauterne	14	58
	framingham noble riesling		82

GIN	broken heart, indian tonic, lemon	10
	scapegrace, east imperial grapefruit, lime	12
	lighthouse, fever tree aromatic, rosemary	12
	malfy con arancia, east imperial burma, orange	12
	malfy con rosa, fever tree mediterranean, lemon	12
	the botanist, fever tree aromatic, lemon zest, thyme	14
	four pillars shiraz, fever tree mediterranean tonic, orange	14
	broken heart quince, fever tree elderflower, pear	14
	hendricks, fever tree elderflower, cucumber, juniper	15
	blush, east imperial thai, lime	15
broken heart barrel aged - neat or on ice	14	

a selection of artisan new zealand 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.

sessionable, lower alcohol and shandy options are available

pint	from 9
jug	from 34

SINGLE MALTS	HIGHLAND	
	oban 14yo	14
	the macallan 12yo fine oak	18
	ISLANDS	
	jura superstition	14
	talisker 10yo	14
	highland park 12yo	15
	SPEYSIDE	
	balvenie triple cask 12yo	14
	cragganmore 12yo	14
ISLAY		
laphroaig 10yo	14	
ardbeg 10yo	16	
lagavulin 16yo	18	

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

COCKTAILS	aperol spritz - aperol, prosecco, soda, orange	12
	garden gimlet - gin, lime, sugar, mint	14
	mojito - rum, lime, soda, mint	14
	dark & stormy - rum, bitters, ginger beer, lime	14
	smoked bloody mary - secret	16
	old fashioned - whiskey, sugar, bitters, orange	16
	negroni - aperol, vermouth, gin, orange	16
	caipirinha - cachaca, sugar, lime	16
	whisky sour - thompsons, lemon, egg white, orange	18
	espresso martini - espresso, coffee liqueur, vodka	18

NON-ALCOHOLIC	SEEDLIP NON-ALCOHOLIC COCKTAILS	
	garden & soda, mint	14
	garden & booch, lime	15
	spice & ginger ale, orange	14
	orange juice	5
	apple juice	5
	karma cola	6
	lemmy	6
	gingerella	6
	COFFEE (MILLERS ESPRESSO + JERSERY GIRL ORGANIC)	
espresso, long black	4	
flat white, cappuccino, latte, mocha, hot chocolate	5	
iced coffee, iced chocolate	7	
KOMBUCHA		
mamas brew love	7	

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.