



graze after three

house made arancini balls \$16

roast pumpkin, red peppers and feta arancini balls with aioli

fish and chups \$30

tempura fish, greens, fries and tartare sauce with lemon

sirloin steak \$33

seared 200g sirloin steak with fries and cafe de paris butter

soup of the moment \$23.5

ask our fabulous team for today's freshly made soup, served with house made focaccia

crispy noodle salad \$26

choose from crispy pork belly or tofu with chilli, soy caramel with crispy noodles, spring onions, roast red peppers, peanuts, edamame and greens

tacos \$24

your choice of tempura prawn or falafel in two soft tacos with pineapple slaw, avocado, mexican pink pickled onions and chipotle mayo

korean chicken bites \$22.5 (add fries, slaw or salad \$5)

crispy chicken in a sticky spiced house made korean bbq sauce, too good to share

poke bowl \$23

teriyaki chicken or tofu on rice with dressing, red pepper, cucumber, charred corn, edamame, slaw, roast pumpkin, pickled ginger, soy roasted sesame and pumpkin seeds

extreme cheese burger \$27.0 (add fries, slaw or salad \$5)

two beef smash patties, cheese, bacon, lettuce, pickles and more cheese, bbh burger sauce served in hot cheese fondue (veggie pattie available on request)

extra bits

steak fries with aioli and tommie sauce \$12

side of green salad or slaw \$5

please advise our team of any allergies, as items made in our kitchen can contain wheat, nuts, dairy or other products, our crew can also help with vegan or gluten free alternatives



a sneaky little drop

go on you deserve it

just a wee glass

allan scott cecilia brut \$14
lindauer brut or fraise \$14
beach house rose \$12
black barn rose \$14
haha pinot gris or pinot noir \$11.50
rabbit ranch bright eyes white pinot \$14
haha malborough sauvignon blanc \$11.50
lake chalice the falcon sauvignon blanc \$15
haha hawkes bay chardonnay \$11.50
de bortoli chardonnay \$12
haha hawkes bay syrah \$11.50
esk valley artisanal bordeaux blend \$14
giesen 0% rose or sauvignon blanc \$12

white

mt beautiful chardonnay \$60
haha hawkes bay chardonnay \$55
de bortoli chardonnay \$58
lake chalice the falcon sauvignon blanc 2022 \$60
haha marlborough sauvignon blanc \$55
rabbit rance bright eyes white pinot \$60
haha pinot gris \$55
giesen estate riesling \$55

rose

beach house rose \$55
black barn rose \$60

red

haha marlborough pinot noir \$55
lake chalice "the raptor" pinot noir 2021 \$58
dfomaine jaquiere central otago pinot noir \$60
esk artisanal bordeaux blend \$58
leftfield "the hatchling" 2019 \$55
haha syrah \$55

bubbles

allan scott cecilia brut \$62
cloudy bay pelorus brut nv \$69
lindauer brut or fraise 200ml \$14

beers & spirits

two thumbs pilsner - on tap
amber ale, mild caramel, smooth finish \$11/\$14
two thumbs hazy - on tap
expressive tropical, malty tones & haze \$11/\$14
two thumbs 330ml selection
all bottles or cans \$12
corona, stella artois, sawmill brewery
all bottles \$12
[ciders / low alcohol and zero beers](#)
selection starting from \$11
[beach house spirits selection](#)
standard 30ml shot starting from \$11

cocktails

[cocktails barista meets barman \\$15](#)
espresso martini with choco dust

[classic negroni \\$16](#)

nz gin with vermouth and campari

[aperol spritz \\$14](#)

italian summer classic, aperol and prosecco

[bh bloody mary \\$17](#)

made with vodka, bacon, tomato a given

[elderflower spritz \\$16](#)

bbh rosemary, elderflower liqueur, ginato gin

[beach house spritz \\$16](#)

lillet, topped with prosecco and ginger beer

[pornstar martini \\$15](#)

vanilla vodka and passionfruit martini

[donna's lychee martini \\$15](#)

vodka, lychee liqueur and a drunken lychee

[beach house cow \\$15](#)

shanky's whip, spiced rum, caramel and milk

[brown oat \\$15](#)

quick brown fox coffee liqueur, oat milk

[let's whip up a storm \\$15](#)

shanky's whip, lemon juice and ginger beer