



• LUNCH MENU •

Soup of the Day \$16 V*

Served with toasted bread & butter

Peking Duck Crispy Taco (3) \$21 DF

House made peking duck, cucumber, spring onion & hoisin sauce

Korean Fried Chicken \$18 GF

Korean fried chicken, togarashi pepper, chilli Mayo

Sticky Beef Wontons (3) \$21 DF

Silver Fern Farms 12 hour braised beef brisket, chilli, coriander, white miso mayo

Vault 21 Ramen \$20 DF

Roast duck broth, grilled chicken with udon noodles, bok choy, mung beans, spring onion, red chilli, soy glaze marinated egg and crispy shallots

Burrata Flatbread \$25

Freshly baked flatbread, burrata cheese, chipotle tomato sauce, parmesan, red chimichurri, mesclun leaf, Kalamata olive dirt, sherry vinaigrette, extra virgin olive oil

Chicken and Pumpkin Salad \$25 GF DF*

Grilled siracha chicken, cinnamon roasted pumpkin, feta, cherry tomatoes, mesclun, sherry vinaigrette, five spice pepitas, olive oil

Pizza Dough Sandwich \$23 DF*

Pulled lamb - Overnight braised lamb shoulder, arugula pumpkin seeds, pesto, onion marmalade, feta, sauté oyster mushrooms, rocket leaf, lamb jus.

Smoked Beef Cheek - Braised smoked beef cheek, spiced feta, chimichurri, sriracha mayonnaise, mesclun, truffle olive oil, beef jus

Silver Fern Farm Glazed Steak \$26 DF*

Fritz & Sauce - Soy glazed sous vide beef, dashida potato crisps, peppercorn sauce, miso aioli

Open Sandwich - Sous vide beef, ciabatta, Whitestone brie, salsa verde, mizuna salad, horseradish aioli

Add small fries \$7

Bang Bang Chicken \$29 DF GF V*

Korean fried free-range chicken, sriracha sauce, steamed rice, stir fried veg, chilli jam, sesame seeds, house pickles, sweet chilli & soy dressing

***Ginger miso grilled eggplant option for vegans**

Fries \$12 DF GF V*

Spicy salt & chilli mayo

• DESSERTS •

Warm sesame miso & white choc chip cookie skillet \$16

Ice cream, salty miso caramel sauce

Trio of Ice Cream \$16 GF V*

SMALL PLATES

Prawn Dumpling (4) \$14 DF

Prawn, ginger & coriander dumpling with chilli lime dressing

Korean Fried Chicken \$16 GF DF

Free range chicken, sriracha chilli mayo

Lamb Bruschetta (2) \$18

Apple smoked lamb rump, truffle oil bruschetta, burrata cheese, chimichurri, oven roasted cherry tomatoes

Peking Duck Crispy Taco (3) \$18 DF

House made peking duck, house slaw, cucumber, spring onion & hoisin sauce

Bacon Wrapped Scallops (3) \$18 GF

Garlic, lemon scallops, maple streaky bacon, cauliflower purée, seaweed cracker, chilli caramel

Vault 21 Pierogi (5) \$19 V

Potato & cottage cheese filled pastry, burnt butter, crème fraiche, sour cream, maggi seasoning, chilli oil

Black Pork Belly Steamed Buns (2) \$22

Whitehart pork belly, pickled cucumber, bbq sauce, kewpie mayo

Wagyu Beef Sliders (2) \$18

Milk sliders, wagyu beef patty, smoked cheese, crispy jalapeno, green tomato aioli

Sticky Beef Wontons (3) \$18 DF

Silver Fern Farms 12 hour braised beef brisket, chilli, coriander, white miso mayo

Signature Paua Fritters (3) \$21

Lemon, seaweed salad, coriander aioli

BIG PLATES

Bang Bang Chicken \$26 DF GF

Korean fried free range chicken, steamed rice, stir fried veg, chilli jam, sesame seeds, house pickles, sweet chilli & soy dressing

Wok Fried Satay Beef \$30 DF

Silver Fern Farms flank beef, rice noodles, cherry tomatoes, pickled radish, peanuts, bok choy & mung beans

Braised Wild Mushroom Hot Pot \$30 V GF DF*

Soy braised locally grown oyster mushroom, field mushroom, button mushrooms, spring onion, bok choy, rice hot pot

Fresh Caught Southern Ocean Fish \$34 GF DF

Pan seared fresh Harbour Fish catch of the day, Harbour Fish little neck clams, garden green salad, fresh green chilli, ginger & lime dressing

Pork & Prawn Risotto \$35 GF

Pressed pork belly, garlic & chilli prawns, tomato risotto, rocket pesto, chilli oil, rocket salad, star anise pork jus

Sous vide Charred Beef Steak \$34 GF DF

Silver Fern Farms soy glazed beef, salsa verde pesto with marinated eggplant & daikon salad (Sous vide to medium rare)

Braised Lamb Shank \$35 GF

Overnight braised lamb shank, kumara puree & crisps, fried parsley, mint oil, Merlot jus

SIDE PLATES

Grilled Eggplant \$12 GF DF V*

ginger miso, spring onion, smoked pine nuts, sesame dressing

Confit Pumpkin \$12 GF V

Confit pumpkin, Otago honey labneh, blueberries reduction, roasted pine nuts

Fries \$12 DF GF V*

Spicy salt & chilli mayo

Stir Fried Vegetables \$15 V GF* DF*

Seasonal vegetables, garlic & kecap-manis

Garlic Rice \$12 GF V DF*

Garlic, chilli, spring onion
Add shrimps with black bean chilli oil +\$8

Steamed Rice \$5.50 V

SWEET TREATS

Sticky Date Pudding \$16

Chili caramel, sesame breaks, whipped cream, vanilla ice cream & ginger crumb

Warm Sesame Miso & White Choc Chip Cookie Skillet \$16

Ice cream & salty miso caramel sauce

Coconut Panna Cotta \$16 V

Coconut Panna Cotta, blueberries compote, sugar bubble, toasted coconut shavings, freeze dried raspberries.

Trio of Ice Cream \$16 GF V





Cocktails

Candy Floss Cosmopolitan 18
Nobody's too old for candy floss, we use it as a sweetener for our well-known cosmopolitan

Pornstar Martini 20
Vodka, Dry Vermouth, Vanilla Vodka, Passionfruit, Lime Juice

Espresso Martini 18
Vodka, Harpoon Cold Brew, Quick Brown Fox Liqueur and Honey served up

Mango Sour 18
Vodka, Mango Puree, Bitters and Lemon Juice

Whiskey Apple Sour 18
Proper Twelve Whiskey, Vanilla Liqueur, Lemon Juice, Apple Puree

French Martini 18
Vodka, Chambord, Pineapple Juice

Japanese Sunset 18
White rum, Yuzu, Lime Juice, served short on the rocks

Blood Orange Negroni 18
Gin, Blood Orange, Bitter, Sweet Vermouth

Classic cocktails available on request

Mocktails

Passionfruit Soda 12
Passionfruit, Lime, Orange, Soda

Sherbet Martini 12
Mixed berry, Lemon, Lime, Ginger Beer.

Cucumber Cooler 12
Yuzu Puree, Cucumber, Mint, topped with Soda.

Sweet Mango Tea 12
Earl Gray Tea, Mango Puree, Lemon Juice, Bitters

Beer on tap served in a 425ml

Speights Gold Medal Ale 10
Speights Summit 10
Asahi Super Dry 14
Peroni Nastro Azzurro (400ml) 13
Emerson's Pilsner 13
Emerson's Hazed & Confused HIPA 14
Panhead Pickup HIPA 14
ParrotDog Birdseye Hazy IPA 12
Panhead Supercharger APA 14
Kirin Hyoketsu - Lemon 12
Mac's Ginger Giant - Ginger Beer 11

Bottled Beer

Steinlager Classic 10
Steinlager Light 2.5 10
Asahi Zero 11
Mac's Freeride Zero 11
Mac's Cloudy Apple Cider 10
Corona 10
Emerson's London Porter 440ml 22
Corona 0% 10

Champagne/ Bubbles

Moet & Chandon Imperial 25/135
Veuve Clicquot Brut 160
G.H. Mumm Grand Cordon 150
G.H. Mumm Grand Cordon Rose 160
Giesen 0% Sparkling Wine (750ml) 50
Ruggeri Prosecco (750ml) 12/60

White Wine

Giesen Chardonnay 11/53
Huntaway Chardonnay 12/60
Ara Single Estate Chardonnay 14/68
Vavasour Chardonnay 85
Dashwood Sauvignon Blanc 11/53
Greywacke Sauvignon Blanc 14/68
Jules Taylor Sauvignon Blanc 16/70
Roaring Meg Sauvignon Blanc 63
Wither Hill Early Light (9.5% abv) 11/52
Giesen Pinot Gris 11/53
Roaring Meg Pinot Gris 13/63
Opawa Pinot Gris 13/63
Carrick Josephine Riesling 15/73
Te Whare Ra Riesling 16/75
The Ned Rose 12/58
Te Kano Rose 15/70
M De Minuty Rose 16/80
Whispering Angel Rose 95

Red Wine

Ara Resolute Pinot Noir 14/68
Vavasour Pinot Noir 85
Roaring Meg Pinot Noir 17/80
G.H. Mumm Pinot Noir 19/90
Abbotts & Delaunay Cabernet Sauvignon 13/63
Huntaway Syrah 12/58
La Belle Angele Syrah 12/58
Pepperjack Shiraz 15/73
D'Arrys Original Grenache Shiraz 14/65
Vasse Felix Filius Cabernet Merlot 15/74
Trinity Hill Merlot 15/68

Non-Alcoholic

Antipodes Sparkling Water 1L 14
Soft Drinks
Coca Cola Range/Juices 6
Ginger beer/Redbull 7/8