



• LUNCH MENU •

Soup of the Day \$16 V

Served with toasted bread & butter

Korean Fried Chicken \$16 GF

Korean fried chicken, togarashi pepper, Chili Mayo

Salmon Gravlax Rosti \$25 GF

Dill & orange cured salmon, runny yolk potato rosti,
dill & sour creme fraiche

Shakshuka \$21 GF* DF* V

Mediterranean spiced tomato & chipotle coulis,
free range eggs, chorizo, grilled bread

***Feta option for Vegetarians**

Peking Duck Crispy Taco (3) \$18 DF

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

Vault 21 Pierogi (5) \$19 V

Potato & ricotta cheese filled pastry, burnt butter, creme fraiche,
sour cream, maggi seasoning, coriander, chilli oil

Signature Paua Fritters (3) \$21

Lemon, seaweed salad, coriander aioli

Sticky Beef Wontons (3) \$18 DF

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

Wagyu Beef Sliders (2) \$18

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

Vault 21 Caesar \$23 GF*

Crispy cos lettuce, anchovies, maple bacon, teared croutons,
jammy egg, parmesan, Caesar dressing

Silver Fern Farm Glazed Steak Sandwich \$26

Reverse chard seared soy glazed beef, ciabatta, Whitestone brie,
salsa verde, mizuna salad, horseradish aioli

Bang Bang Chicken \$26 DF GF V*

Korean fried free-range chicken, 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

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

18

Pornstar Martini

Vodka, Dry Vermouth, Vanilla Vodka, Passionfruit, Lime Juice

20

Espresso Martini

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

18

Mango Sour

Vodka, Mango Puree, Bitters and Lemon Juice

18

Whiskey Apple Sour

Proper Twelve Whiskey, Vanilla Liquor, Lemon Juice, Apple Puree

18

French Martini

Vodka, Chambord, Pineapple Juice

18

Japanese Sunset

White rum, Yuzu, Lime Juice, served short on the rocks

18

Blood Orange Negroni

Gin, Blood Orange, Bitter, Sweet Vermouth

18

Classic cocktails available on request

Mocktails

Passionfruit Soda

Passionfruit, Lime, Orange, Soda

12

Sherbet Martini

Mixed berry, Lemon, Lime, Ginger Beer.

12

Cucumber Cooler

Yuzu Puree, Cucumber, Mint, topped with Soda.

12

Sweet Mango Tea

Earl Gray Tea, Mango Puree, Lemon Juice, Bitters

12

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