

NAUTI PENGUIN



PUB TIME BABY PASTA

**GET SAUCED
STAY TWISTED!**

**THE DIRTY LAND
& SEA \$28**

FETTUCCHINE GETS DOWN & CREAMY WITH JUICY CHICKEN, SMOKED BACON, AND A CHEEKY MIX OF PRAWNS. ALL TANGLED UP IN A GARLIC-PARMESAN SAUCE THAT'S SMOOTH, RICH, AND A LITTLE BIT NAUGHTY. IT'S A FULL HOUSE OF FLAVOR, NO NEED TO PICK SIDES

**SMOKIN GUNS
NOT ROSES \$26**

4 HOUR SLOW-COOKED BBQ BRISKET, PULLED IN A SMOKY TOMATO-BASIL RAGÙ. KICKED UP WITH SOUTHERN SPICES, FINISHED WITH PARMESAN SNOW AND A CHEEKY DRIZZLE OF GREEN GOLD (A.K.A. PESTO OIL). IT'S SMOKY, SAUCY, AND JUST THE RIGHT KIND OF MESSY

HOLY QUESA

PRAWN TO BE WILD \$25

MARINATED IN MEXICAN SPICES, PRAWNS WITH CRISPY BACON AND MELTED MOZZARELLA, STUFFED IN TORTILLA WITH A ZESTY SALSA FRESCA

HOT CHICK LANKA \$24

JUICY ROASTED CHICKEN MARINATED IN SRI LANKAN SPICES, GRILLED UP WITH BLACK BEANS, CORN SALSA, AND LOADS OF MOZZARELLA CHEESE — ALL FOLDED IN A CRISPY TORTILLA. FINISHED WITH A CREAMY COCONUT SAMBAL MAYO THAT KICKS LIKE A TUK-TUK IN TRAFFIC. SPICY. CHEESY. TOTALLY ADDICTIVE

MEAT ME INSIDE \$24

SLOW-COOKED, PULLED BRISKET STACKED WITH TANGY DILL PICKLES, CARAMELISED ONION, AMERICAN MUSTARD, AND OUR SIGNATURE NAUGHTY PENGUIN BBQ SAUCE. ALL THAT SMOKY, SWEET CHAOS IS LOADED WITH MELTED CHEESE AND FOLDED INTO A GOLDEN, GRILLED QUESADILLA

FLAT OUT NAUTI!

"CHEESY LOADED FLATBREAD"



THE BOSS BIRD

\$25

TEXAS-STYLE PULLED BBQ CHICKEN / CRISPY BACON / CARAMELIZED ONIONS / MOZZARELLA / SMOKY CHIPOTLE MAYO / PICKLED JALAPEÑOS AND A SCATTER OF FRESH SCALLIONS.

LAMBORGHINI

\$25

HARRISSA ROASTED LAMB/ BASIL PESTO/ OLIVES/ MOZZARELLA CHEESE/ ROASTED CAPSICUM/ PICKLED ONIONS

HOLY SHELL

\$26

MUSSELS & PRAWNS/ BURNT GARLIC BUTTER CRÈME CHEESE/ MOZZARELLA/ TARTARE & CAPERS

PORK FICTION

\$26

CRISPY FRIED BUFFALO PORK BELLY/ LOADED GARLIC CREAM & MOZZARELLA/ PUB MAYO/ GREEN APPLE PINEAPPLE CHUTNEY

BUN VOYAGE

"NAUTI BURGER"

DRUNKEN SAILOR

\$26

GUINNESS INFUSED BEEF PATTIES/ CRISPY BACON/ CHEDDAR CHEESE/ CARAMELISED ONIONS/ GUINNESS MAYO/ PICKLES/ COLESLAW/ FRIES

THE SPICE CARNIVAL

\$24.50

PERI-PERI CHICKEN | CHIPOTLE AIOLI | PINEAPPLE COLESLAW | FRIES. A FIERY FUSION OF BRAZIL'S STREET FOOD SOUL AND CHEEKY HEAT

BAAA-STARD

\$26.50

RATU SPICED RUM MARINATED GRILLED LAMB / FETA ZAATAR MEDITERRANEAN NUTTY CRUMB/ PESTO OLIVE LEAFY SALAD/SUNDRIED MAYO

CATCH ME OUTSIDE

\$25

TEMPURA BEER BATTERED FISH/ PICKLED ONION AND CAPER SLAW/PUB CITRUS TARTARE SAUCE/ CAJUN SMASHED AVOCADO/ FRIES



CAUL ME LATER

\$25

PARMESAN PANKO CRUMBED CAULIFLOWER/ BASIL PESTO/ PICKLED ONION/ROAST CAPSICUM SALAD / HARISSA MAYO /PARMESAN CHEESE

PORKY BLINDER

\$25

BBQ BLASTED PORK BELLY / BACON / JALAPENO AND APPLE SLAW / CHIPOTLE MAYO / FRIES
THIS BOSS DON'T PLAY AROUND

CHICK MAGNET

\$26.50

BEER BATTERED CRISPY FRIED CHICKEN / CARNIVAL SLAW / HONEY PEPPER BACON / JALAPENO / CHIPOTLE AIOLI / FRIES



SQUEAKY BANDIT

\$24

GRILLED HALLOUMI CHEESE, PINEAPPLE SALSA, ROASTED BELL PEPPER, PESTO SALAD, CAJUN SMASHED AVOCADO

FISH & CHIPS



"HOOKED, COOKED, AND SERVED WITH ATTITUDE."

CRISPY BEER-BATTERED FISH, GOLDEN AND LIGHT, SERVED WITH PUB CHIPS, **POA** HOUSE TARTARE SAUCE, AND A WEDGE OF LEMON. COMES WITH A SIDE OF SEASIDE NOSTALGIA— AND MAYBE A SPLASH OF MALT VINEGAR IF YOU'RE FEELING PROPER



THE HIGHLANDER'S CUT

\$45

PREMIUM NZ SCOTCH FILLET GRILLED TO YOUR LIKING, SERVED WITH GOLDEN PUB FRIES, GARDEN SALAD, AND A GENEROUS DOLLOP OF GARLIC BUTTER TO MELT OVER THE TOP.



**WANT TO TAKE IT TO THE NEXT LEVEL?
ADD A FRIED EGG \$3.50 OR PRAWNS \$5**



SHELL YEAH!

\$28

GREEN-LIPPED MUSSELS STEAMED IN A CREAMY THAI GREEN CURRY SAUCE, INFUSED WITH LEMONGRASS, GINGER, KAFFIR LIME, AND A SPLASH OF COCONUT CREAM. FINISHED WITH FRESH CORIANDER AND TOASTED THAI CHILLI BUTTER BREAD

THE LAMBFATHER



\$28

LEBANESE-SPICED SLOW-ROAST LAMB, DRIPPING WITH MELTED MOZZARELLA, SWEET CARAMELIZED ONIONS, AND FIRE-ROASTED PEPPERS — ALL PACKED INTO BUTTERY TOASTED TURKISH BREAD. SERVED WITH OUR HOUSE-MADE NAUTI PESTO SALAD

KALAMARI DRAMA \$16

FRIED CALAMARI BITES GETTING COZY WITH KIMCHI SLAW & SPICY MAYO.

SIDES

VEGGIE CIGARS \$16.50

THAI-STYLE VEGGIE SPRING ROLLS ROLLIN' WITH VIETNAMESE SLAW, SWEET CHILLI & MAYO. NO ID REQUIRED.

WEDGE ISSUES

\$17.50

BEER BATTERED POTATO WEDGES CAUSING A SCENE WITH GARLIC JALAPEÑO SOUR CREAM, PAPRIKA MAYO & SWEET CHILLI.

DIP IT LIKE IT

\$12.50

HUMMUS & TURKISH BREAD. DIP, DUNK, DEVOUR.

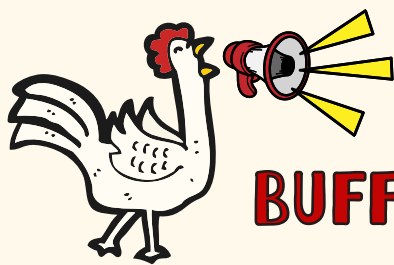
FRIES BEFORE GUYS

GOLDEN FRIES WITH TOMATO SAUCE & AIOLI

\$9

THE SAUCY VEG AFFAIR (100% PLANT-BASED, 100% TROUBLE) \$16.50

CRISPY BATTERED BUFFALO CAULIFLOWER BITES, PARMESAN CHEESE, PAPRIKA MAYO & PUB SLAW



JUST wing It

BUFF CHICK HIT

BUFFALO CHICKEN WINGS & AIOLI —
STRAIGHT FIRE. 

\$16

GANGNAM STYLE WINGS

KOREAN BBQ CHICKEN WINGS / MAYO / ROASTED PEANUTS — IT'S A SEOUL THING.

\$16

STICKY BUSINESS

ASIAN HONEY SOY CHICKEN WINGS / MAYO / SESAME —
SWEET, SALTY, SCANDALOUS. **\$16**

DESSERT?

STICKY DATE

\$16.50



WARM, GOOEY DATE PUDDING IN RICH CARAMEL SAUCE, TOPPED WITH A SCOOP OF VANILLA BEAN ICE CREAM AND A SPRINKLE OF CRUSHED PEANUTS

SUNDAE FUNDAY

\$15.50

TRIPLE SCOOP OF CREAMY VANILLA BEAN WITH WARM CHOC FUDGE, CARAMEL DRIZZLE, WHIPPED CREAM, CRUSHED PEANUTS, BROWNIE BITES, AND A CHERRY ON TOP.

YOU WALK INTO THE PUB... NOW TELL US— ARE YOU THE SWEET TALKER? THE CHAOS QUEEN? THE MYSTERIOUS ONE WHO ORDERS SOMETHING NO ONE CAN PRONOUNCE?

COCKTAILS

THIS ISN'T JUST A COCKTAIL MENU— IT'S A LINEUP OF FLIRTY ALTER EGOS WAITING TO BE SIPPED. SO GO ON, PICK YOUR POISON (OR YOUR PERSONALITY). TONIGHT, WHO ARE YOU?



THE CHAOS QUEEN

\$20

A PLAYFUL MIX OF TEQUILA AND LYCHEE LIQUEUR, SHAKEN WITH LIMONCELLO, A HINT OF CRANBERRY, AND TOPPED WITH FIZZY LEMONADE FOR A CITRUSY TWIST.

THE SWEET TALKER

\$20

JACK DANIEL'S AND AMARETTO COME TOGETHER IN A SOUTHERN-STYLE BLEND, BALANCED BY TART CRANBERRY AND CITRUS, THEN FINISHED WITH A LIVELY SPLASH OF GINGER BEER AND LEMONADE.

THE LIFE OF THE PARTY

\$24

ZESTY CITRUS COLLIDES WITH BAD HABITS GIN AND JUICY LYCHEE LIQUEUR, WHILE TEQUILA, RUM, AND A WHISPER OF BLACK SAMBUCA STIR UP A LITTLE TROUBLE—FINISHED WITH A SPLASH OF LEMONADE FOR A SPARKLING.

THE IRISH GOODBYE

\$20

A BOLD BREW OF GUINNESS AND ESPRESSO, SWEETENED UP WITH KAHLUA AND A CREAMY BAILEYS TWIST— THIS ONE'S LIKE A CHEEKY COFFEE BREAK WITH A KICK.

THE FLIRT

\$19

SMOOTH GLAYVA MEETS ZESTY ORANGE IN A FLIRTATIOUS FUSION, SPARKED BY A FIERY SPLASH OF FIREBALL. SILKY EGG WHITE ADDS A CREAMY TOUCH, WHILE VIBRANT CITRUS NOTES TWIRL ACROSS THE PALATE—WHERE PASSION AND SPICE FIND PERFECT HARMONY.

THE TROUBLEMAKER

\$20

BACARDI WHITE RUM AND WATERMELON LIQUEUR MINGLE WITH FRESH MINT AND BRIGHT CITRUS, FINISHED WITH A SPLASH OF SPARKLING LEMONADE FOR A CRISP AND REFRESHING TWIST.



THE WINGMAN

\$20

A CREAMY BLEND OF PINEAPPLE JUICE, LUSCIOUS COCONUT CREAM, RICH KAHLUA, AND OUR SIGNATURE RATU SPIRIT, TOPPED WITH FLUFFY WHIPPED CREAM AND A CRUNCHY SPRINKLE OF BANANA CHIPS FOR THE PERFECT TROPICAL FINISH.

THE TEXT ME LATER

\$19

A TASTY MIX OF PLUM GIN AND ELDERFLOWER LIQUEUR, STIRRED WITH SWEET PLUM JAM AND FRESH CITRUS, THEN TOPPED OFF WITH FIZZY LEMONADE.

THE WILD CARD

\$20

SMOOTH 1800 COCONUT TEQUILA SHAKEN WITH FRESH PINEAPPLE AND ZESTY CITRUS, KICKED UP A NOTCH WITH A HINT OF JALAPEÑO, ALL FINISHED WITH A SMOKY PAPRIKA RIM.

THE HOT MESS

\$20

VODKA AND TOMATO JUICE GET A FIERY TWIST WITH JALAPEÑOS, ZESTY CITRUS, AND A HIT OF CHILLI FLAKES— FINISHED WITH A SALTY CRUNCH OF PICKLES. IT'S BOLD, BRINY, AND BUILT TO WAKE UP YOUR TASTE BUDS (AND POSSIBLY YOUR BAD DECISIONS).

THE STRAIGHT SHOOTER

\$19

SAILOR JERRY'S SPICED RUM SHAKEN WITH PEACH LIQUEUR, CITRUS AND TOPPED WITH A FIERY SPLASH OF GINGER BEER. BOLD, FRUITY, AND JUST THE RIGHT AMOUNT OF TROUBLE.

THE LOCAL LEGEND

\$20

A BRIGHT AND ZESTY BLEND OF PASSIONFRUIT, CITRUS VODKA, AND LIMONCELLO, TOPPED WITH BUBBLY PROSECCO. FRUITY, FIZZY, AND DANGEROUSLY EASY TO FALL FOR.



THE OUT OF TOWNER

\$20

A BOLD BLEND OF WHITE, DARK, AND COCONUT RUM, COMBINED WITH LUSCIOUS MANGO PUREE AND PINEAPPLE JUICE, FINISHED WITH A SHARP SPLASH OF LIME. A REFRESHINGLY ROBUST TROPICAL PUNCH CRAFTED TO FUEL YOUR ADVENTURE.



MOCKTAILS

\$12

THE USUAL SUSPECT



A VIBRANT BURST OF LUSCIOUS GREEN APPLE BALANCED WITH REFRESHING MINT AND ZESTY CITRUS, ALL TOPPED OFF WITH CRISP, SPARKLING LEMONADE — PURE SUNSHINE IN A GLASS.

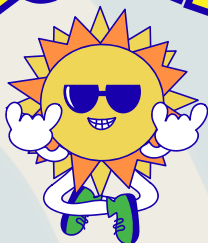
THE OVER THINKER

SWEET PEACH PURÉE MEETS TART CRANBERRY JUICE, BRIGHTENED WITH A SPLASH OF CITRUS AND TOPPED WITH BUBBLY GINGER ALE — A LIVELY, REFRESHING TWIST PERFECT FOR ANY TIME OF DAY.

THE DAY dreamer

A LUSCIOUS BLEND OF RICH COCONUT CREAM, SWEET STRAWBERRY PUREE, AND TROPICAL PINEAPPLE JUICE

SLUSHIE



**NON-ALCOHOLIC & ALCOHOLIC -
ASK THE BARTENDERS FOR FLAVOURS
AND PRICING**

NON-ALCOHOLIC:

COKE, COKE ZERO,
SCHWEPPS LEMONADE,
SCHWEPPS TONIC,
SCHWEPPS GINGER ALE,
GINGER BEER



RED WINE

HOUSE PINOT NOIR	\$9	\$42
HOUSE SHIRAZ	\$9	\$42
HOUSE MERLOT	\$9	\$42
NED PINOT NOIR "MARLBOROUGH"	\$12	\$58
OMATA ESTATE SYRAH "RUSSELL, BOI"	-	\$89

WHITE WINE

HOUSE SAV	\$9	\$42
HOUSE CHARDONNAY	\$9	\$42
HOUSE PINOT GRIS	\$9	\$42
NED SAV "MARLBOROUGH"	\$10	\$48
NED CHAR "MARLBOROUGH"	\$10	\$48
NED PINOT GRIS	\$10	\$48
PAROA BAY CHARDONNAY	\$14	\$65
PAROA BAY SAVIGNON BLANC	\$14	\$65
PAROA BAY PINOT GRIS	\$14	\$65

ROSE WINE

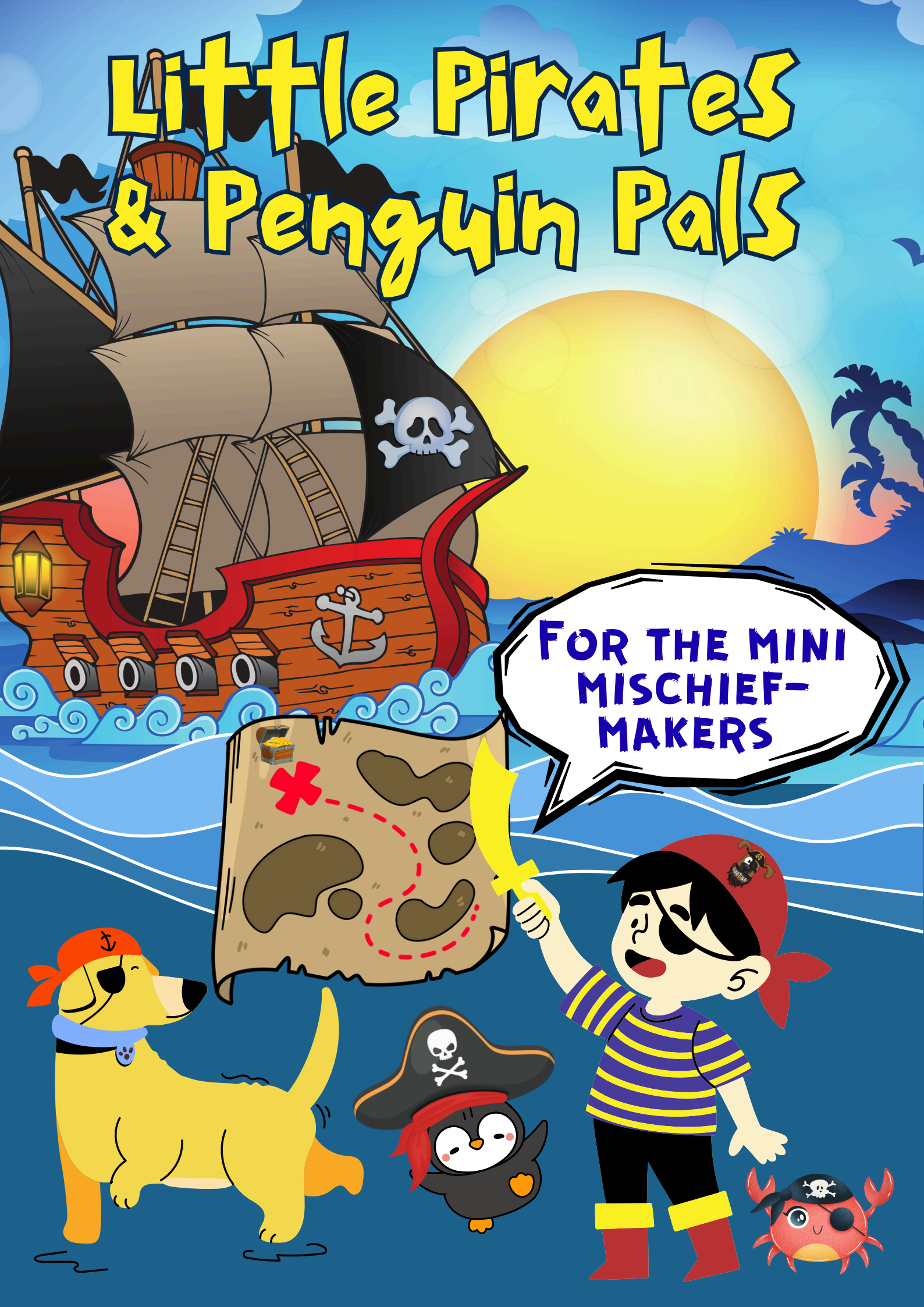
NED ROSE "MARLBOROUGH"	\$10	\$48
OMATA ESTATE ROSE	\$14	\$65
"RUSSELL, BOI"		

SPARKLING

HOUSE BUBBLE	\$48
LINDAUER PROSECCO	
200ML	\$12
LINDAUER BRUT	
250ML	\$12
LINDAUER PINOT GRIS	
250ML	\$12
LINDAUER SAV	
250ML	\$12



Little Pirates & Penguin Pals

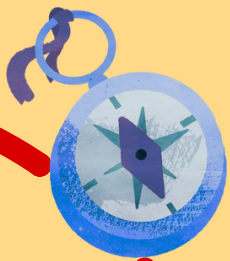


FOR THE MINI
MISCHIEF-
MAKERS



Cheesy Bandits

BEEF & CHEESE \$14
SLIDERS WITH
GOLDEN FRIES



Lil' cluckers

CRISPY FRIED
CHICKEN BITES WITH
FRIES

\$14

One clucker wonder

SINGLE FRIED
CHICKEN SLIDER
WITH FRIES

\$14





FISHIN' for TROUBLE



\$14

**MINI FISH & CHIPS WITH
LEMON AND TARTARE**



Tiny Tater Troopers

**MINI FRIES,
JUST THE RIGHT
SIZE**

\$5



