

DINE-IN MENU

Seared Scallops - potato fondant, pickled fennel, golden beetroot, dill, parsnip & smoked bacon puree (gf)......26

SMALL BITES

Pork Belly Popcorn - miso & lime mayo (gf/df)16
Fish Tacos - battered fish, shredded iceberg, Pico de gallo, jalapeno, avocado (2 per portion) (df/gfo)14
Hot Pickles - battered house-made gherkins, jalapeno mustard (df/v)10
Chunky Chips - Makikihi NZ, skin-on, thick cut with spiced apple cider ketchup (gf/df/v)8
Charred Greens - chargrilled broccolini & choy sum, sesame, soy & fried shallot (gf/df/v)12
Zesty Slaw - shredded cabbage, herbs, lemon aioli (gf/df/v)8
Fried Edamame Beans - wasabi salt (gf/df/v)10

ON THE BOARDS

Winter Root Veg - charred beetroot, pickled baby carrot, shaved radish, toasted pumpkin seeds, pea puree, goats cheese yogurt (gf/v)23
Flat Iron Steak - 250g prime steer, sweet kumara hummus, shaved shallot, pea shoots, Tavi's chimichurri (gf/df)30
Lamb Cutlets - NZ coastal spring lamb, wasabi pea puree, pickled carrot, charred baby onion, black garlic mayo (gf/df)32
Bratwurst Dog - Oneroa butcher's custom made pork bratwurst, Franco's 10inch roll, sauerkraut, swiss cheese, caramelised onion & jalapeno mustard

THE CLASSICS

apple cider ketchup

Snapper 'n' Chips - (grilled, battered or crumbed) 'The Local' house made tartare, zesty slaw, lemon (df/gfo)24
Snapper Burger - grilled fresh snapper, house made tartare, lemon (df)22
Chicken Burger - crumbed free range chicken, pineapple & chilli salsa (df)22
Cheese Burger - 100% premium NZ ground beef patty (120g), melted cheddar, tomato relish, aioli, pickle22
All Classic meals are served with Makikihi NZ, skin-on thick cut chips.
All Burgers come with lettuce, tomato, caramelised onion and our own special house-made spiced

Please take a seat and come to the counter when ready to order. Only food and drink from The Local Dine-In menu can be consumed on site.

It is the customer's responsibility to advise us of any food allergies. Credit cards are accepted with 3% bank charge.

15% surcharge applies on public holidays.



DRINKS

ON TAP	1/2 Pint	Pint	Jug	WINE	Glass	Bottle	CHAMPAGNE AND BUBBLES Glass	Bottle
Tiger beer	10	15	40	Rosé – Waiheke	14	55	Tread Softly - Prosecco 10	45
Monteith's Pilsner	10	15	40	Rose - house	10	45	Pol Roger - Champagne -	150
Beer tower - min 4 people	-	-	70	Chardonnay - Waiheke	14	55		
Monteith's crushed apple cide	er 10	15	40	Chardonnay - house	10	45	SPIRITS	Glass
				Pinot Gris – Waiheke	14		PREMIUM - gin, vodka, rum, bourbon,	
BY THE BOTTLE			Bottle	Pinot Gris - house	10		whisky, tequila - with mix	14
Monteith's - Phoenix IPA, Blac	ck		9	Sauvignon Blanc - Waiheke	14		HOUSE - gin, vodka, rum, bourbon,	
Sol			9	Sauvignon Blanc - house	10		whisky, tequila - with mix	10
Heineken			9	Pinot Noir - Petite by Dan Struckmar				
Heineken 0.0 - 0% alcohol			8	Shiraz - house	15		SOFT DRINKS	
DB citrus - 2.5% alcohol			8	Merlot - The Family Dunleavy Waihel	<e -<="" td=""><td>60</td><td>L&P, coke, fanta, sprite, ginger beer,</td><td></td></e>	60	L&P, coke, fanta, sprite, ginger beer,	
Baroona pale ale - Waiheke			12	COCKTON MENN			lemon/lime/bitters, Most juices	5
				COCKTAIL MENU Want to try something different? See Cocktail Menu			Sparkling 450ml	4
							Sparkling Voyager 1L	10
							Still 500ml	3

Alcohol will not be served to anyone who is intoxicated. No ID; No service; No exceptions.