



SOMETHING TO EAT

BIG PLATES

Fish & Chips \$30
Beer battered market fish, chips, salad & tartare sauce

Cheese Burger \$25
Classic beef burger topped with NZ cheddar cheese, caramelised onion, Otehei's own burger sauce & fries

Veggie Burger \$24
Black bean burger, tomato, onion, beetroot & tomato chipotle

Pulled Pork Tacos \$18
Toasted corn tortilla, smoky BBQ pork, tomato & capsicum salsa, and lime aioli

Prawn Tacos \$18
Toasted corn tortilla, garlic prawns, tomato & capsicum salsa, and lime aioli

SALADS

Seasonal Salad (v, gf) \$26
Fresh seasonal salad topped with falafel, yoghurt and hummus

Thai Beef Salad \$26
Seared beef rump, cucumber, rice vermicelli, toasted sesame, fried shallots, peanuts, seasonal greenstossed through nuoc nam cham

Puffed Tofu Salad \$24
Puffed tofu, seasonal greens, capsicum, cucumber, toasted sesame seeds, pickled ginger, tossed through soy & rice vinaigrette

SHARED PLATES

Fish Bites \$9
Chicken Nuggets \$9
Salt & Pepper Squid \$15
Buffalo Chicken Wings (6) \$18
Polenta Chips \$9.5
Kumara Wedges \$11.5
Hot Chips \$8

PANINIS \$9

Manuka Bacon & Cheddar
With tomato & chipotle relish
Chicken & Swiss Cheese
With mustard pickle
Pesto & Roast Peppers
With olives & parmesan

All served with T's homemade caramelised onion & kawakawa

TOASTIES \$8

Three Cheese
Three Cheese & Onion
Gluten free bread avail on request

GF bread/buns additional \$2

GFO - please be aware meals can be made gluten free by ingredient, but we are not a gluten free facility.





SOMETHING TO DRINK

ON TAP

Asahi \$12 | \$45 | \$78
5% The world's first 'dry' beer. Full flavoured body with a refreshing aftertaste

Island Time APA \$12 | \$45 | \$78
6% | Loaded with malt characters, citrus notes and aroma hops with crisp bitter finish

Hazy Pale Ale \$12 | \$45 | \$78
4.8% | Lightly hazed Pale Ale true to style with a tropical fruit aroma and heavyset malt body

Wild Buck \$10 | \$42 | \$70
4% | No-nonsense New Zealand Ale made with our best local hops, malts and pure water

Carlsberg \$10 | \$42 | \$70
5% | Wonderfully crisp and refreshing, with a full flavour and distinctive hoppy aroma

Somersby Apple Cider \$12 | \$45 | \$78
4.5% | A refreshing, crisp, easy drinking sparkling cider

Long White Nectarine \$10
4.8% | Blending triple distilled vodka with sparkling water and natural flavours,

BOTTLES & CANS

Woodstock \$9
4.8% | NZ's #1 bourbon and cola drink

Black Heart \$9
4.8% | Rich and smooth dark rum and cola

Seagers Gin & Tonic \$10
7% | A classic G&T with a hint of lemon

Seagers Pink Gin & Soda \$10
4% | Berry pink gin with soda

Long White Apple & Pear \$10
4.8% | Apple & pear flavour triple distilled vodka & sparkling water

Long White Ultra \$10
5% | Reduced sugar strawberry & blackcurrent flavour vodka & sparkling water

0% Asahi \$9
Non-alcoholic beer

Haagen 2% Citrus Beer \$9
2% | Crisp and refreshing with citrus flavour

WINE LIST

Matua Pinot Gris \$10 | \$48
Fresh and with stone fruit and a creamy texture

Matua Sav Blanc \$10 | \$48
Crisp and tropical Marlborough flavours

Matua Pinot Noir \$10 | \$48
Bright and smooth Pinot with red fruit flavours

Fickle Mistress Pinot Gris \$12 | \$55
Aromas of stone fruits, ginger and juicy pear

Fickle Mistress Chardonnay \$12 | \$55
A lightly oaked and well balanced with citrus

Fickle Mistress Sav Blanc \$12 | \$55
Crisp, citrus flavours with a long finish

Fickle Mistress Rose \$12 | \$55
Juicy stone fruit and just-picked strawberries

Squealing Pig Prosecco \$40
Citrus fruit, sweet lemon and green apple

Squealing Pig Sparkling Rosé \$45
Refreshing rosé with hint of strawberry

New Zealand Methode \$80
New Zealand's acclaimed sparkling wine made by the classic technique 'Méthode Traditionnelle'

COFFEE

Flat White | Cappucino | Latte

Vanilla Latte | Hot Chocolate

Mocha \$5.5

Long Black | Short Black

Americano \$5

Tea \$4

English Breakfast / Green / Earl Grey

Alternative milks: oat & soy + \$0.80

Please note alcohol will only be served to those 18 years and over with valid ID. Host responsibility policy applies. Towers are subject to availability and venue discretion.