

## BITES

<b>MARINATED OLIVES</b> w/ cider lemon oil	<b>8</b>
<b>FRESH BAKED FOCACCIA</b> Fresh out of the oven w/ seasalt butter	<b>9</b>
<b>WHIPPED FETA</b> w/ honey & pistachios	<b>13</b>
<b>JALAPENO CHEESY BITES</b> w/ garlic aioli	<b>12</b>
<b>DEEP FRIED SQUID</b> w/ mayo or ttekb-boki sauce (\$1 extra)	<b>14</b>
<b>PRAWN CRACKERS</b> Bowl of goodness	<b>10</b>

## SHARING

<b>SLOW-COOKED PORK BELLY BAO</b> w/ cucumber & spring onion	<b>22</b>
<b>SOFT TACO</b> <i>NGA available</i> Haloumi or beef cheek w/ tom yum sauce & prawn crackers	<b>14</b>
<b>FRIED DUMPLINGS</b> choose between: ~ Pork w/ asian sauce or ttekb-boki sauce (add \$1) ~ Shiitake w/ asian sauce or ttekb-boki sauce (add \$1)	<b>15</b>
<b>LOADED DUMPLINGS</b> ~ Pork loaded w/ cheese, KFC sauce & chorizo crumb	<b>21</b>
<b>FRESH BURRATA</b> w/ ciabatta, sliced ham, pistachio paste & crumble	<b>24</b>

## PHAT PHILLY'S

<b>FULL PHAT SANDO</b> Classic philly cheese steak sando w/ steak, hot cheese & onion	<b>17</b>
<b>GOOD PHAT SANDO</b> <i>V</i> Vege twist on a traditional philly w/ mushroom & hot cheese	<b>17</b>
<b>MEGA PHAT SANDO</b> Steak, provolone, cheese, mushroom, jalapeno & pepper sando	<b>24</b>
<b>KOREAN SANDO</b> Pork belly, pan-fried kimchi w/ slaw, mayo & fried shallots	<b>19</b>
<b>PHAT KETO</b> <i>NGA</i> Double steak, onion & hot cheese, no bun	<b>19</b>
<b>THREE PHAT SLIDERS</b> Secret beef patty mini sliders w/ hot cheese & slaw x3	<b>17</b>
<b>FRIED CHICKEN</b> Choose your style: ~ korean w/ K-pop sauce ~ phat cheese w/ shallots ~ thai pickled ginger w/ spring onion	<b>19</b>
<b>LOADED FRIES</b> Fries w/ hot cheese, jalapeños & chorizo crumb	<b>15</b>
<b>BEER-BATTERED SIDEWINDERS</b> Wavy fries with chorizo crumble, sweet chilli, bacon & cheese sauce	<b>16</b>
<b>TATER TOTS</b> <i>NGA V</i> <b>FRIES</b> <i>NGA V</i> <b>SLAW</b> <i>V</i>	<b>10</b> <b>10</b> <b>8</b>

\*NGA = No Gluten Added V = Vegetarian

## WINE BY THE GLASS

### SAUVIGNON BLANC

Mud House - Marlborough '23

12

Petit Nat - Marlborough '21

14

### CHARDONNAY

Lake Chalice the Raptor - Marlborough '21

13

### PINOT GRIS

Matawhero Estate - Gisborne '22

13

### ROSÉ

Bijou Terre de Providence - Provonce '22

13

### PINOT NOIR

Dice by Dicey - Bannockburn Central Otago '22

15

### BORDEAUX BLEND

Nugan 3rd Gen. Cab Sav - NSW '21

12

Trinity Hill The Trinity Merlot - Gimblet Gravels '21

14

### SYRAH

Pask - Gimblet Gravels '21

14

### PROSECCO

Santa Margharita North Venice

13

Romeo & Juliet's Wall Veneto

15

### DESSERT

Villa Maria Reserve Noble Riesling '16

14

The Ned Noble Sauvignon Blanc '17

14

## COCKTAILS

### THE MORNINGSIDE MULE

17

Stolen dark rum, ginger beer, apple cider, lime, bitters & mint

### SMOKED APPLE NEGRONI

20

Campari, gin, smokey apple, cinnamon & dry vermouth

### FRENCH '75

18

Malfy lemon gin, vanilla & champagne w/ lemon

### BLACKBERRY MARGARITA

17

Tequila, cointreau, lime & blackberry coulis

### GIN SUNRISE

17

Gin, orange juice, grenadine & love

### PINK G&T

18

Pink gin, grapefruit tonic, lemon juice & vanilla

### THE HUSTLER

18

Diplomatico white rum, passionfruit, mango & lime

### ESPRESSO MARTINI

20

Quick Brown Fox Coffee liquor, vodka, coffee shot & chocolate

### THE LIL' QUEEN

19

Grey Goose vodka, chambord, lemon, vanilla & rosé

*Wines by the bottle at the back of this menu.*

## MORNINGCIDER

GLASS / JUG

<b>CLASSIC CIDER 4.9%</b> Crisp, dry & our signature cider	12 / 44
<b>ULTRA LOW CARB 4%</b> Crisp apple, <2g of sugar per 100mls	12 / 44
<b>APPLE IPA 6%</b> Burly, dry cider w/ a heavy dry hop	13
<b>STRAWBERRY ROSÉ 4.9%</b> Strawberry & blackcurrant	12 / 44
<b>PEACE O'PIE 4.5%</b> Granny Smith w/ crunchy cinnamon blueberry topping	13
<b>HOT X BUN 4.5%</b> Cinnamon brioche spices	13
<b>CHERRY BOMB 4.5%</b> Rescued Central Otago cherry, brown sugar & cinnamon	13
<b>BLACK 4.5%</b> Blackcurrant, blackberry & black doris plum	13 / 47
<b>CIDER SANGRIA 4.5%</b> An awesome mix of sunshine, ginger & berries	14 / 49

## CIDER

<b>CIDER TASTING PADDLE</b> A selection of five Morningciders	24
<b>SLUSHY OF THE WEEK</b> Homemade alcoholic slushy	12

## YEASTIE BOYS BEER

GLASS / JUG

<b>SUPERFRESH 4.6%</b> Helles Lager	12 / 39
<b>REX ATTITUDE 7%</b> Golden Ale	15
<b>MANGOES INTO A BAR 5.8%</b> Mango Hazy IPA	13 / 47
<b>POT KETTLE 6.5%</b> Black IPA	13 / 47
<b>BLOKEQUET 2.5%</b> Hazy Pale Ale	12
<b>LAZY SLAM 4.2%</b> Hazy Pale Ale	14 / 49
<b>SOFT BOMB 6%</b> Hazy IPA	15 / 52
<b>GUNNAMATTA 6.5%</b> Earl Grey IPA	14
<b>WIZARD MOTOR 7%</b> American IPA	13
<b>TASTING PADDLE</b> A selection of five Yeastie Boys beers	24

## MORE BEER

<b>ASAHI 5%</b> Super Dry 440ml	13 / 47
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## LOW ALCOHOL DRINKS

<b>CIDER SHANDY 2.5%</b> Featuring Morningcider classic apple cider	<b>10</b>
<b>BLOKEQUET 2.5%</b> Yeastie Boys' Hazy Pale Ale	<b>12</b>
<b>STATE OF PLAY 0%</b> IPA or Hazy Nectar	<b>10</b>

## APÉRITIFS

<b>LONE BEE MEAD</b> Sparkling Clover & Manuka Honey Mead - light, crisp, refreshing & very delicious	<b>14</b>
<b>MIMOSA</b> Lambrusco Rosato Sparkling wine w/ fresh orange juice	<b>15</b>
<b>APEROL SPRITZ</b> Citrus Aperol w/ Morningcider & Prosecco	<b>15</b>
<b>PORTO TONICO</b> White port & tonic - Portugal's most famous cocktail	<b>14</b>

## SELTZER

<b>MAJOR MAJOR</b> A seasonal selection - check w/ the bar	<b>12</b>
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## TAKEAWAY

<b>4 PACK BEER - 440ML</b>	<b>36</b>
<b>4 PACK CIDER - 440ML</b>	<b>28</b>
<b>6 PACK BEER - 330ML</b>	<b>26</b>
<b>6 PACK CIDER - 330ML</b>	<b>24</b>
<b>6 PACK MIXED CIDER - 330ML</b>	<b>24</b>

## NON-ALCOHOLIC

<b>KARMA COLA</b>	<b>6</b>
<b>GINGERELLA</b>	<b>6</b>
<b>LEMMY LEMONADE</b>	<b>6</b>
<b>LEMON LIME &amp; BITTERS</b>	<b>6</b>
<b>JUICE</b>	<b>6</b>
<b>KOMBUCHA</b>	<b>6</b>

## WINE BY THE BOTTLE

### SPARKLING

Pol Roger Brut Reserve	140
Santa Margharita Prosecco DOC	55
Romeo & Juliet's Wall Prosecco DOC	65

### ROSÉ

Bijou Terre de Providence - Provonce '22	52
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### SAUVIGNON BLANC

Mud House - Marlborough '23	48
Petit Nat Marlborough '21	56

### PINOT GRIS

Matawhero Estate - Gisborne '22	60
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### CHARDONNAY

Louis Jadot Bourgogne Burgundy '21	95
Rockburn - Central Otago '22	77
Louis Jadot Bourgogne - Burgundy '18	79
Dry River - Martinborough '14	185
Valli Gibbston Vineyard - Central Otago '19	170
m.a.u Southern Clays '21	79

### OTHER WHITES

Cantina Del Castello Soave Classico - Soave '19	55
Crazy By Nature Sirius White - Gisborne '21	49
Gabo do Xil Telmo Rodrigez - Spain '21	85
LA Miranda - Spain - Garnacha Blanca	49

### PINOT NOIR

Louis Jadot Bourgogne Burgundy '21	95
Rockburn - Central Otago '22	77
Louis Jadot Bourgogne - Burgundy '18	79
Dry River - Martinborough '14	185
Valli Gibbston Vineyard - Central Otago '19	170
99 Rows Martinborough '18	59

## WINE BY THE BOTTLE

### BORDEAUX BLENDS

Trinity Hill The Trinity - Hawkes Bay '21	49
Nugan Third Generation Cab Sav - NSW '21	44
Craggy Range Te Kahu - Gimblett Gravels '21	66
Edmond de Rothschild Heritage - Bordeaux '16	90
Vidal Legacy Cab Sav Merlot - Gimblett Gravels '13	135

### SYRAH

Famille Perrin Reserve Rouge - Cotes du Rhone '20	63
Clos de St Anne - The Crucible Gisborne '21	125
Lake Chalice the Raptor - Marlborough '19	54
Pask - Gimblett Gravels '21	54

### OTHER REDS

Meffre St Petraque - Rhone '20	49
St Amour Beaujolais Gamay Noir - Beaujolais '17	75
Confini Chianti - Sangiovese '21	47
Clearview Two Pinnacles Malbec - Hawkes Bay '18	94
Ricca Terra Grenache & Negroamaro '21	49

## SHERRY & PORT

### SHERRY

El Candado Pedro Ximenez - Valdespino	13
Elegante Fino - Palomino	11
Valdespino Fino Inocente - Jerez	12
Valdespino Manzanilla Deliciosa - Jerez	12
Valdespino Amantillado Tio Deigo - Jerez	12
Real Tesoro Fino Seco - Jerez	14

### PORT

Taylor's Fine Ruby - Porto	11
Barros Tawny - Porto	11