

EAT

nau mai, welcome to fantail & turtle!
our menu is designed to be shared with friends.
dishes will arrive as they're ready, perfect for grazing.
please let us know if you have a time constraint.

we operate a waste free kitchen, using everything that
doesn't make it to the plate in stocks or sauces. proteins
are free range & house-butchered where possible, and our whole fish are
sustainably line caught, processed then dry cured on site. herbs & greens
are foraged or picked from our gardens. food scraps are composted on site
to return to the soil, and we are proud to support small local producers.

v vegetarian vg vegan gf gluten-free* df dairy free

allergens are listed at rear of menu, but please advise staff if you have an allergy.
while all care is taken, we cannot guarantee all ingredients will be allergen free and cross contamination could
always occur. *we are not a gluten free kitchen.

contactless & credit card payments incur 1.5% surcharge

OLIVES vg, df, gf	10
silician, queen & kalamata, preserved citrus, garlic	
KUMARA SOURDOUGH v, contains nuts	16
olive oil, balsamic, basil pesto, horopito & harakeke dukkah	
FLATBREAD v	22
mozzarella, goat cheese, caramelised onion jam	
HAURAKI GULF CEVICHE gf, df, contains nuts	30
cured line caught market fish, shallot brunoise, daikon, coconut, charred hazelnut, cassava crisps	
BLACK TIGER PRAWN TACOS gf, df	28
smoked coromandel mussel, slaw, chimichurri, tartare	
BEEF SHIN TACOS df	24
king country angus beef, sweet pepper, slaw, chimichurri	
GNOCCHI v, gf, contains nuts	24
pukekohe agria, wild waitaha mushroom, confit garlic, leek, basil pesto, rosemary parmesan	
HASSELBACK POTATOES vg, gf, df, contains nuts	20
pukekohe agria, kumara smash, harakeke & horopito dukkah, salted coconut feta, kumara crisps	
ROASTED CAULIFLOWER vg, gf, df, contains nuts	22
maple, kaitaia fire, confit garlic, curry cashew creme	
ANGUS BEEF SLIDERS	27
grass fed, aged cheddar, mcclure's pickles, slaw, burger sauce	
BEER BATTERED FISH SLIDERS	27
line caught hauraki gulf market fish, slaw, tartare	
PORK BELLY RIBS gf	26
free range NZ pork, barbecue sauce, slaw, pickles, parmesan	
HAWKE'S BAY LAMB df, contains nuts	30
16 hour braised house-butchered lamb, watercress, pear, horopito & harakeke dukkah	
400g CHEF'S CUT gf	45
house-butchered, mushroom & chorizo ragu	
changes daily, limited availability	

PLATTERS

11AM-8.30PM ALLOW 35 MIN

FISHMONGER'S PLATTER

hauraki gulf ceviche, market fish terrine, squid, beer battered fish bites, fish wings, black tiger prawn skewers, crab sticks, tartare, lemon creme, cassava crisps, sourdough

iti (3-5pax)

145

nui (7-10pax)

280

BUTCHER'S PLATTER *served medium rare/medium*

hawke's bay lamb, king country angus beef, pork belly ribs, gravy, chimichurri, mushroom & chorizo ragu, duck pâté, sourdough

iti (3-5pax)

145

nui (7-10pax)

280

CHARCUTERIE

salami, prosciutto, market fish terrine, duck pâté, mt eliza blue monkey, meyer horopito & kawakawa gouda, mercer walnut cream, confit tomato, candied walnuts, cassava crisps, sourdough

iti (grazing for 4-6pax)

100

PIZZA

11AM-LATE

BUFFALO *v, contains nuts*

28

buffalo mozzarella, heirloom tomato, balsamic onion, basil pesto

FUNGI *v*

29

wild waitaha mushroom, caramelised onion, truffle, goat cheese

POAKA

29

pepperoni, pork belly, jalapeño, barbecue sauce, mozzarella

CHEESEBURGER *like a burger only flatter*

29

grass fed angus beef, aged cheddar, heirloom tomato, mcclure's pickles, burger sauce

HEIHEI

29

grilled chicken, sweet pepper, wild waitaha mushroom, rosemary parmesan

*gf** bases available +2

BAR SNACKS

11AM-LATE

CHUNKY FRIES v, gf, df house aioli	14
JALAPEÑO WONTONS v hung ricotta, aged cheddar, kaitaia fire mayo	18
BUTTERMILK FRIED CHICKEN free range thigh, gravy, pickles	22
FREEHOUSE FISH BITES df beer battered line caught market fish, tartare, bone salt	24
FRIED SQUID lemon creme, bone salt	20
CRAB CROQUETTES crab meat, prawn head oil, pukekohe agria, panko crumb, tartare	22
PULLED BEEF NACHOS pulled king country beef shin, mozzarella, sour cream	24

LITTLE ONES

11AM-9PM

FOR THE YOUNG AT HEART TOO	
CHICKEN & CHIPS free range buttermilk fried chicken, fries, slaw, gravy	15
ANGUS SLIDER & CHIPS aged cheddar, mcclure's pickles, burger sauce, fries, aioli	15
FISH BITES & CHIPS battered line caught market fish, fries, slaw, tartare	16
CHEESE PIZZA (7 inch) v mozzarella	15
PEPPERONI PIZZA (7 inch) mozzarella, barbecue sauce	15
GNOCCHI v, gf, contains nuts pukekohe agria, wild waitaha mushroom, confit garlic, leek, basil pesto, rosemary parmesan	15

11AM-LATE AFTERS

CHURROS v	17
chocolate sauce, cinnamon sugar	
DARK CHOCOLATE BROWNIE v, gf	17
maple custard, chocolate soil	
BAKED APPLE PIE v	17
caramelised pear, maple custard, cinnamon sugar	
FRIED BRIE v, contains nuts	33
manuka honey, buffalo mozzarella, confit tomato, candied walnut, sourdough	
IRISH COFFEE	15
miller's espresso, irish whiskey, bella vacca jersey milk, whittakers dark cacao	
SWEET APERITIF / DESSERT WINE	58
villefranche sauterne bordeaux 375ml bottle '15	

EAT WITH YOUR EYES? **VISUAL MENU**

mryum.com/fantail



ALLERGENS

olives **garlic**

sourdough **dairy, gluten (wheat), garlic, sesame, cashew**

flatbread **egg, dairy, gluten (barley, wheat), onion, garlic, sulphites**

prawn tacos **egg, fish, crustaceans, onion, garlic**

beef tacos **egg, gluten (wheat, barley), onion, garlic, sulphites**

ceviche **fish, onion, garlic, hazelnut**

fish slider **egg, dairy, fish, gluten (wheat), garlic**

beef sliders **egg, gluten (wheat), onion, garlic, sulphites**

gnocchi **egg, dairy, soy, sesame, garlic, cashew, sulphites**

hasselback potatoes **onion, garlic, sesame**

cauliflower **onion, garlic, cashew**

pork belly ribs **egg, dairy, soy, onion, garlic, sulphites**

braised lamb **gluten (wheat), sesame, onion, garlic, cashew**

chef's cut **dairy, onion, garlic**

fishmonger's platter **egg, dairy, fish, crustaceans, molluscs, gluten (wheat), soy, onion, garlic, sulphites**

butcher's platter **egg, dairy, gluten (wheat), onion, garlic**

charcuterie platter **egg, dairy, fish, crustaceans, gluten (barley, wheat, rye), soy, walnut, onion, garlic, sulphites, may contain other nuts**

buffalo pizza **dairy, gluten (wheat), onion, garlic, sulphites**

fungi pizza **dairy, gluten (wheat), onion, garlic, sulphites**

poaka pizza **dairy, gluten (wheat), onion, garlic, sulphites**

cheeseburger pizza **egg, dairy, gluten (wheat), garlic, sulphites**

heihei pizza **dairy, gluten (wheat), onion, garlic**

cheese pizza **dairy, gluten (wheat), garlic**

pepperoni pizza **dairy, gluten (wheat), onion, garlic, sulphites**

chunky fries **egg, may contain trace gluten (wheat), garlic**

jalapeño wontons **egg, dairy, soy, gluten (wheat, barley, rye), garlic**

buttermilk fried chicken **dairy, gluten (wheat), onion, garlic**

freehouse fish bites **egg, fish, gluten (wheat), garlic**

fried squid **dairy, gluten (barley, wheat), molluscs, garlic**

crab croquettes **egg, dairy, soy, crustaceans, gluten (wheat), onion, garlic**

nachos **dairy, gluten (wheat, barley), soy, onion, garlic**

churros **egg, dairy, gluten (wheat)**

brownie **egg, dairy, soy**

baked apple pie **egg, dairy, soy, gluten (wheat)**

fried brie **egg, dairy, gluten (wheat), garlic, walnut**

please advise staff if you have an allergy.

while all care is taken, we cannot guarantee all ingredients will be allergen free. we are not a gluten free kitchen & many ingredients are processed in facilities that also process sesame, peanuts and other allergens.

we're fiercely independent, which means we stock only what we're proud to serve. every bottle and every keg is hand selected, mostly from small & independent producers, made by people that we love, and chosen for you, our manuhiri, to enjoy with us

we are responsible hosts, and genuinely want you to enjoy your time in our venue. alcohol will not be served to minors - please do not be offended if we ask for age verification. we have a range of low and non alcoholic beverages, and both still and sparkling water are available and free of charge at all times. we encourage you to stay hydrated, and we are happy to help arrange alternate transport options home.

[please let us know if you feel uncomfortable at any time.](#)

DRINK

WHITE WINES

FRESH, VIBRANT & AROMATIC

baby doll sauvignon blanc marlborough '23 vg	12	54
dog point sauvignon blanc marlborough '23 organic, vg	16	72
mount ridge pinot gris '21	12	54
bedin pinot grigio italy '22	15	67
dr. loosen riesling germany '21	-	60

CHARDONNAY

tw estate chardonnay gisborne '23	13	58
tony bish fat & sassy hawkes bay '22 vg	15	67
seguinot petit chablis france '21	-	80
unison maestro gimblett gravels '19 vg	-	85
smith & sheth cru heretaunga hawkes bay '21	19	85
bilancia kaikora vineyard '21	-	130

ORANGE / SKIN CONTACT / NATURAL

jumping juice orange '22	-	54
sato l'atypique pinot gris central otago '18 vg	-	85
momento mori 'fistful of flowers' gippsland '21	-	90

ROSÉ

toi toi rosé marlborough '23	12	54
unison rosé gimblett gravels '21 vg	-	60
domaine houchart provence rosé france '22	15	67
jenny dobson 'patsy' rosé '22	-	80

CHAMPAGNE & SPARKLING

bedin prosecco italy NV	13	58
quartz reef NZ methode NV	18	80
quartz reef NZ methode rosé NV	-	95
pierre gimonnet & fils champagne brut NV	-	130
laurent perrier la cuvée champagne brut NV	-	130

SWEET APERITIF / DESSERT WINE

villefranche sauterne bordeaux 375ml bottle '15	-	58
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RED WINES

PINOT NOIR

loop road central otago '22 organic	16	72
peregrine central otago '21 vg	22	99
pyramid valley north canterbury '19	-	110
valli gibbston vineyard cental otago '22	-	150

SYRAH/SHIRAZ

teusner riebke shiraz barossa '21	17	76
bilancia syrah hawkes bay '21	18	80
craggy range syrah gimblett gravels '21	-	90
bilancia la collina syrah '19	-	240

CABERNET & MERLOT

smith & co fdr cab/franc/merlot gimblett gravels '20	15	67
chateau villefranche bordeaux france '21	16	72
unison merlot gimblett gravels '13	-	80
wild estate waiheke merlot/malbec/syrah '20	18	80
smith & sheth cantera cabernet/tempranillo '18	-	120
craggy range sophia gimblett gravels '20	-	220

FOR THE ADVENTURER

moncagua malbec argentina '21	15	67
serres crianza rioja spain '18	-	70
riseccoli chianti classico italy '18	-	85

MULLED WINE (glass / carafe)

cooper's creek merlot, st remy brandy, house spiced	12	35
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ON TAP?

when it comes to beer, the fresher the better, and that means no bottles. we're a proud freehouse, so our tap selection changes more often than auckland weather. please check at the bar for the current offering, or ask us for a recommendation. if in doubt or not into the crafty stuff, our very own F&T Lager is a certified crowd pleaser. we also have a hand pull & real cask ale, served at 10° sessionable, low & 'zero' alcohol options are also available

glass (480ml)	from	11
jug (1.8L)	from	40

SPIRITS

bond store vodka*	12
st juniper glasshouse gin*	12
jack daniels	12
canadian club	12
stolen rum (gold, silver, dark)	12
maker's mark bourbon	12
woodford reserve bourbon	14
el jimador blanco tequila	14
meili vodka	16
the reid single malt sipping vodka	16
el jimador reposado tequila	15
patrón silver	16
patrón añejo	18
agavero tequila liqueur	16
black tears spiced rum	13
nz rum co. spiced rum*	14
honest rum*	15
nz rum co. torpedo bay spiced sipping rum*	16
jameson irish whiskey	12
chivas regal scotch whisky	14
st. remy brandy 60ml	14
hennessy cognac 60ml	16
remy martin VSOP cognac 60ml	25
remy martin XO excellence champagne cognac 60ml	60

& many more at the bar

GIN st juniper glasshouse gin, alchemy & tonic, lemon**	12
bond store kawakawa, mediterranean tonic, cucumber*	14
1919 classic, ginger & citrus soda, lemon**	14
melbourne gin, alchemy & tonic, rosemary & black pepper	14
scapegrace, grapefruit & thyme tonic, orange**	15
sundown black doris plum, hibiscus lemonade, lime**	15
rose & twig pomegranate, alchemy & tonic, raspberry**	16
strange nature grape gin, mediterranean tonic, mint*	16
southward blood orange, yuzu & lemongrass, orange rind**	16
southward smoked rosemary, ginger & citrus, rosemary**	16
malfy blood orange, alchemy & tonic, orange	16
malfy pink grapefruit, fever tree mediterranean, lemon	16
dr beak garden gin, alchemy & tonic, cucumber**	16
southward mountain, grapefruit & thyme, pink peppercorn**	16
twelfth hour dry gin, yuzu & lemongrass tonic, lavender**	16
curiosity sloe gin, yuzu & lemongrass tonic, mint**	16
awildian coromandel dry, alchemy & tonic, orange & thyme**	16
hastings east block 200, rhubarb & mandarin tonic, juniper**	16
four pillars shiraz, fever tree mediterranean, orange	16
four pillars olive leaf, fever tree mediterranean, olive	16
island gin, fever tree mediterranean, thyme*	16
scapegrace black, grapefruit & thyme tonic, orange**	16
drumshanbo gunpowder gin, alchemy & tonic, orange	16
hendricks, alchemy & tonic, cucumber, juniper	16
juno, fever tree mediterranean, rosemary*	16
blush rhubarb, ginger & citrus soda, lime**	16
blush boysenberry, alchemy & tonic, rosemary**	16
blush citrus, alchemy & tonic, orange**	16
little biddy, yuzu & lemongrass tonic, star anise**	16
riflers quartz, fever tree mediterranean tonic, lavender*	18
the botanist, rhubarb & mandarin tonic, lemon zest, thyme	18
the source rosehip, yuzu & lemongrass tonic, orange rind**	18

*local gins

**local gins & local tonics

COCKTAILS

SPRITZ

aperol spritz - aperol, prosecco, soda, orange	15
amalfi spritz - aperol, limoncello, prosecco, soda, lime	16
blood orange spritz - aperol, prosecco, blood orange, mint	16
hugo spritz - elderflower, prosecco, soda, mint, lemon	16
raspberry spritz - chambord, prosecco, soda, rosemary	16
blackcurrant spritz - creme de cassis, prosecco, soda, orange	16
sloe gin spritz - curiosity gin, prosecco, orange	16
five aperol spritz tree	60

SWEET & FRUITY

woo woo - vodka, peach schnapps, cranberry, lime	18
passionfruit mojito - stolen silver rum, passionfruit, lime, mint	20
two basic bitches - st germain elderflower, peach schnapps, egg white, lime	22
garden party - vodka, hibiscus tea, elderflower, pineapple, lime, lavender	22
feijoa sour - st juniper gin, feijoa, lemon, egg white	22

SPICED & BITTER

bloody momoa - meili vodka, smoked & spiced tomato, tajín	20
negrini - gin, campari, antica formula vermouth	20

SOUR

southside - gin, lime, mint	20
strawberry margarita - strawberry liqueur, blanco tequila, lime	20
coconut margarita - cazcabel coconut tequila, cointreau, lime	20
chilli margarita - jalapeño infused tequila, cointreau, lime	20
bloody shiraz gin sour - gin, lemon, egg white, orange	20
raspberry whisky sour - whisky, vanilla, egg white, lime	20

ESPRESSO

espresso martini - vodka, quick brown fox, miller's espresso	22
salted caramel espresso martini - vodka, flat white liqueur, miller's espresso, salted caramel	22
black forest martini - remarkable cream dark chocolate, vodka, chambord, miller's espresso	22

COCKTAIL FOR A CAUSE (proceeds to The Hunger Project)

spicy mama - tequila, pineapple & jalapeño soda, lime, tajín	20
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SHARED, LOWER & NON-ALC COCKTAILS

TO SHARE (500ml)

- peach paloma - peach bomb, tequila, red grapefruit, lime 32
- dark & stormy - stolen dark rum, ginger fusion, lime, bitters 32

LOWER-ALCOHOL COCKTAILS

- italian spritz - lyre's italian aperitif, prosecco, orange 15
- lowgroni - ecology & co dry london spirit, lyre's italian orange, 18
- antica formula vermouth

NON-ALCOHOLIC SPIRITS

- ecology & co dry london, alchemy indian tonic, lemon 12
- ecology & co asian spice, east imperial thai ginger ale, orange 14

NON-ALCOHOLIC COCKTAILS

- nojito - white cane spirit, lime, mint 16
- you're a virgin gary - cranberry, apple, mint, lime, passionfruit 16
- ready for freddy - watermelon, cranberry, lime, mint 18
- amaretti sour - lyre's amaretti, lime, egg white, orange 18
- hibiscus sour - hibiscus, lime, egg white, mandarin 18

SINGLE MALTS

HIGHLAND

aberlour 12yo	15
glenfarclas 12yo	15
oban 14yo	20
the macallan 12yo fine oak	20

ISLANDS

jura 10yo	15
talisker 10yo	15
highland park 12yo	16

SPEYSIDE

glenlivet 12yo	14
cragganmore 12yo	15
balvenie double wood 12yo	18
singleton 15yo	22

ISLAY

laphroaig 10yo	14
ardbeg 10yo	16
caol ila 12yo	16

AOTEAROA

thomson manuka smoke progress report	18
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need a recommendation? ask for Travis. from time to time he may even have left a special bottle behind

NON-ALCOHOLIC

RAW COLD PRESSED JUICES

orange	6
apple	6
cranberry	6

SOBER DRIVER SODA & LIME no charge

SODAS

apple & elderflower	6
citrus, cucumber & mint	6
feijoa & lime	6
blood orange	6
ginger beer	6
old fashioned lemonade	6
alchemy & tonic hibiscus pink lemonade	7
alchemy & tonic pineapple & jalapeño soda	7
alchemy & tonic ginger & citrus soda	7
lemon, lime & bitters	8
miller's sparkling ume	10

MILLER'S COFFEE

espresso, long black, americano, macchiato	5
flat white, piccolo, latte, cappuccino	6
mocha, belgian hot chocolate	6
iced coffee, iced chocolate	7

bonsoy soy milk, no ordinary oat milk, decaf .5

our milk is organic, served from tap with zero waste
no trim (you're sweet enough anyway)

TEAS (TLEAF)

english breakfast	4
kawakawa, lemongrass & ginger	4
organic peppermint	4
hibiscus	4

HOUSE RULES

1. Try not to be a dick.
2. Treat our team and our other manuhiri (guests) with kindness. Treat yourself well too!
3. Don't bring anyone here that you would not allow in your home to look after your only child and/or newborn puppy.
4. We all have bad days, we're here to help you turn that around. You're invited to leave your worries in the carpark.
5. No yelling, screaming, shouting, or fighting. You're not at the footy, let others enjoy the space too.
6. Get home safely. Make travel plans in advance. Have a sober driver. We want to see you again in one piece.
7. Children & dogs are more than welcome, we just ask they party at your table and no one elses.
8. Years of love, hard work & more than one mortgage went in to building this place. Please help us look after it.
9. We're having fun because we want you to. We take our food & drink seriously but not ourselves.
10. No creeps, no scrubs. Behaviour that makes our team, or our other manuhiri feel uncomfortable or unsafe will not be tolerated.
11. Respect the liquor licence. Our Duty Managers know their stuff and want you to have a good day tomorrow too. We are responsible hosts and their decisions are final.
12. Tips are very much appreciated but not required. Every cent goes to our team.

Please let us know if you feel uncomfortable at any time.

OUR STORY

FANTAIL & TURTLE is a testament to an enduring friendship. Travis (Fantail) and Troy (Turtle) met when they were 18 years old doing Army Officer training in Waiouru. They became best mates, exercising, training, working, and partying. It was their love of life, not their dance moves, that had them meet their future wives on nights out in Auckland during an era of the best music and worst fashion. They shared adventures, mischief and a lot of laughter; there for each other in the best of times and the most challenging.

Sadly in 2005, Troy found out he was dying. He passed in 2006 leaving a wife, twin boys, and a bereft mate.

Troy's final gift was a Pikorua carving symbolising the enduring connection they shared, which is now worn proudly on our uniforms and functions as the ampersand in our logo.

SPECIAL THANKS TO OUR FRIENDS

Martin for many months help curating our wine list.

Dan, Jason, Versatile Andy, Leon, Gav, Ed, Chris, Trent, Ross, and the rest of the team that built our venue with sweat, laughter, aroha, and more than a few friday afternoon beers.

Paul Izzard, Jonathan, Sara and Darrelle for the design work.

Paul Gunn for taking a leap of faith on us.

The Smales Farm Management team and the Smale family for the vision, the opportunity & the ongoing support.

Industry friends too many to name for the guidance & advice

Most importantly, our staff for making it all come alive and giving it soul, and you for visiting!

FROM US

Travis, Sue, Bella & George Field

James Wakefield - general manager

James Wheeler - executive chef

Aroha Shepherd - operations manager

Aniket Kotkar - head chef

Izzy Frankham - functions & events manager

Harleen Parmar - front of house manager

Justin Dowling - bar manager

Zion Jones - gardener

& the rest of our team

ngā mihi & thank you for your support