



A TASTY BEGINNING

Garlic Pizza Bread - \$8

Pesto and Parmesan Bread - \$10

Bread, Olives and Dips - \$14

Ringawera* baked breads, marinated olives, sundried tomato spread and our chef's walnut and rocket pesto.

(Beer & wine match – Baroona Pale Ale \$6 or Rose \$8)

Fresh Oysters – 1 Dozen: \$29 ½ Dozen: \$17

Shucked oysters served natural, with lemon and Wild on Waiheke golden peach vinegar.

(Beer & wine match – stunning with our Onetangi Dark Ale \$6 or Chardonnay \$9)

Our Brewer recommends A Drunken Oyster - add an oyster (\$2.50) to your Dark Beer and enjoy the sensation at the end!

Fries - served with tomato sauce and house aioli. - \$6

SALADS

Pear & Blue Cheese Salad - \$13.50

Poached pears, blue cheese, walnuts and fresh rocket leaves.

Caesar Salad - \$15

A classic salad with cos lettuce, crispy croutons and bacon sprinkled with parmesan and generous serving of anchovy dressing. With roasted chicken - extra \$4. With smoked salmon - extra \$5.

(Beer & wine match – Wharf Road Wheat Beer \$6 or Sauvignon Blanc \$10)

NAAN FLAT BREADS

Vegetarian - \$16

Our own freshly made garlic naan flatbread with tomato, feta, red onion, basil and balsamic dressing, topped with crisp salad greens.

House Smoked Salmon - \$16

House smoked salmon, red onion and cucumber, drizzled with fresh mint mayonnaise on top of our homemade garlic naan flatbread and topped with fresh rocket leaves.

(Beer & wine match – Baroona Pale Ale \$6 or Pinot Gris \$10)

PLATTERS

Waiheke Platter - \$29 (as a starter for 2 or a main for 1)

Enjoy a selection of Te Matuku Bay oysters, prosciutto & chorizo, grilled veggie selection, marinated olives and brie served with our chef's walnut and rocket pesto, Wild on Waiheke caramelised onion & kawakawa and beetroot & horopito plus a selection of locally made Ringawera* bread and crostini.

(Beer & wine match – Baroona Pale Ale \$6 or Syrah \$10)

Smokehouse Platter - \$35 (as a starter for 2 or a main for 1)

A tasty selection of House smoked salmon and kahwai, Waiheke Smokehouse BBQ smoked mussels, Te Matuku Bay Oysters & rocket served with an aioli mayonnaise, chef's walnut and rocket pesto, potato salad, Ringawera* bread and crostini. *(Beer & wine match – Wharf Road Wheat Beer \$6 or Sauvignon Blanc \$10)*

Cheese Platter - \$20

Brie and blue cheese served with crostini, local award winning Ringawera Lavash bread and fig jam.

(Beer & wine match – Matiatia Malt \$7.50 or Chardonnay \$9)

Extra Bread Basket - \$5



GOURMET BURGERS

The Heke- \$19.50

Hand crafted lamb patty with a cucumber and roasted red pepper pickle, blue cheese and minted mayonnaise.

(Beer & wine match –Wharf Road Wheat Beer \$6 or Pinot Gris \$10)

Take a Walk on the Wild Side - \$19.50

Wild on Waiheke prime beef patty, stuffed with smoked bacon and mozzarella, with onion rings, streaky bacon, fried egg and Russell's original BBQ sauce. *(Beer & wine match – Onetangi Dark Ale \$6 or Syrah \$10)*

Farmers Market - \$19.50 (Vegetarian option)

Spinach and pumpkin patty, with grilled haloumi, Wild on Waiheke caramelised onion & kawakawa chutney, roasted red peppers and chef's walnut and rocket pesto. *(Beer & wine match – Baroona Pale Ale \$6 or Sauvignon Blanc \$10)*

Top Notch - \$21

Tender sirloin steak, with crispy onion rings and smoky BBQ sauce, finished with a skewer of sautéed garlic prawns and a lemon and feta dipping sauce. *(Beer & wine match–Baroona Original Pale Ale \$6 or Cabernet Merlot \$9)*

The Islander- \$19.50

Marinated chicken thigh with streaky bacon, brie, flame roasted capsicums and chef's walnut and rocket pesto and garlic aioli. *(Beer & wine match –Wharf Road Wheat Beer \$6 or Chardonnay \$9)*

*** All burgers are topped with lettuce, tomato, beetroot and mozzarella and served with fries, tomato sauce and house aioli.*

Our burger buns are made locally by Artisan Award Winner Ringawera. Gluten free burger buns are available - \$1.50 extra

HICKORY SMOKED BBQ RIBS - \$19.50

Marinated Pork ribs served with seasonal side salad and fries, tomato sauce and aioli.

(Beer & wine match–Baroona Original Pale Ale \$6 or Syrah \$10)

GOURMET PIZZAS

Waiheke - \$26

Topped with our delicious House-smoked salmon, cream cheese, capers, fresh lemons and spring onion.

(Beer & wine match – Baroona Original Pale Ale \$6 or Sauvignon Blanc \$10)

Jewel of the Gulf - \$24

Prosciutto ham, toasted walnuts, pear, blue cheese and fresh rocket.

(Beer & wine match – Wharf Road Wheat Beer \$6 or Pinot Gris \$10)

The Rock - \$24

Roast chicken with crispy bacon, spanish onions, guacamole and tomato salsa.

(Beer & wine match – Wharf Road Wheat Beer \$6 or Chardonnay \$9)

Putiki-O-Kahu - \$24

Waiheke Island Herb Spread, with spinach, olives, marinated artichokes, sundried tomato and feta.

(Beer & wine match – Wharf Road Wheat Beer \$6 or Rose \$8)

Island Paradise - \$24

Classic style pizza topped with pepperoni, olives, feta, caramelised onion and fresh basil.

(Beer & wine match – Matiatia Malt Beer \$7.50 or Cabernet Merlot \$9)

***Pizza bases are 28cm & topped with chef's special sauce & mozzarella cheese. Gluten free pizza base or 1/2 & 1/2 toppings - \$2 extra.*



A LUSCIOUS ENDING

Chocolate Fudge Brownie - with wild berry coulis and Chantilly cream- **\$7.50**

Sticky Date Pudding – served warm with butterscotch sauce and lightly whipped vanilla cream
- **\$8.50**

(Beer & wine match – Matiatia Malt Beer \$7.50 or Rose \$8)

Coffee & Tea Selection - A range of herbal teas and pressed coffee are available - **\$4**

**Our breads are made fresh locally by Artisan Award Winner Ringawera. Kids menu available. Menu and prices are subject to change. All prices include GST and a 20% surcharge applies on public holidays. We would appreciate one account per table.*