

LUNCH



BRUNCH

Eggs on toast v, ngo Poached, scrambled or fried eggs on sourdough	13
Avocado on toast v Smashed avocado, tomato, pickled cucumber, goat's feta, Za'atar, poached egg	27
Eggs benedict nga Potato rosti, paprika hollandaise Your choice of: ‣ Bacon ‣ Spinach and mushroom ‣ Smoked salmon	28
Onesie breakfast Poached egg, rosti, grilled tomato, mushrooms, sourdough. Your choice of: ‣ Sausage and bacon ‣ Halloumi and avo	24

SALADS

Caesar salad Cos lettuce, bacon crumbs, parmesan, sourdough croutons, poached egg, Caesar dressing	27
Heirloom caprese salad v Heirloom tomato, baby mozzarella, red onion, mesclun, sourdough croutons, basil, balsamic dressing	26
Goddess bowl v Organic brown rice, cherry tomato, red onion, iceberg, kalamata olives, crumbed feta, beetroot hummus, roasted chickpeas ‣ Grilled chicken +7 ‣ Smoked salmon +7 ‣ Grilled halloumi +7 ‣ Slow-cooked lamb +7	22

SNACKS

Fries v, vg, df Confit garlic aioli	12
Southern fried chicken Dill ranch	19
Crispy fried squid Chipotle mayonnaise	23
Pork belly bites df, nga Peri-peri mayonnaise	21
Tempura popcorn prawns df Spiced mayonnaise	22
Flatbread & hummus v Beetroot hummus, dukkah, olive oil	19
Popcorn cauliflower v, vg, df Chipotle aioli	21

SANDWICHES & BURGERS

All served with fries and aioli

B.L.A.T sandwich df Bacon, lettuce, avocado, tomato and aioli served on sourdough	24
Buffalo chicken wrap Crispy fried buffalo chicken, cos lettuce, red onion, tomato, ranch in pita wrap	24
Chicken burger df Marinated chicken thigh, slaw, sweet & spicy pickles, peri-peri mayo in brioche bun	29
Beef burger 180gm beef patty, American cheese, red onion, sweet & spicy pickles, Flamingo's burger sauce in brioche bun	27
Halloumi burger v Grilled halloumi, beetroot hummus, portobello mushroom, mesclun, aioli in brioche bun	27

LARGER PLATES & TACOS

Fish & chips df Beer battered catch of the day, fries, coleslaw, tartare sauce	29
Fish taco (in pairs) Battered fish, coleslaw, mango salsa	24
Cauliflower taco (in pairs) v, df Cauliflower popcorn, spiced romesco, pickled onion, dukkah, coriander	22
Chicken taco (in pairs) df Shredded adobo chicken, chilli mint yoghurt, goat's feta, coriander	23
Lamb taco (in pairs) df Slow-cooked lamb, beetroot hummus, pickled onion, chimichurri	24

DESSERT

Apple crumble v Vanilla bean ice cream	14
Carrot cake v Vanilla bean ice cream	15
Panna cotta v, ngo Coffee liqueur panna cotta, chocolate soil, raspberry gel	15

+2% surcharge on all credit card and contactless debit payments.

DINNER



SNACKS

Fries v, vg, df Confit garlic aioli	12
Southern fried chicken Dill ranch	19
Crispy fried squid Chipotle mayonnaise	23
Pork belly bites df, nga Peri-peri mayonnaise	21
Tempura popcorn prawns df Spiced mayonnaise	22
Flatbread & hummus v Beetroot hummus, dukkah, olive oil	19
Popcorn cauliflower v, vg Chipotle aioli	21

SALADS

Caesar salad Cos lettuce, bacon crumbs, parmesan, sourdough croutons, poached egg, Caesar dressing	27
Heirloom caprese salad v Heirloom tomato, baby mozzarella, red onion, mesclun, sourdough crouton, basil, balsamic dressing	26
Goddess bowl v Organic brown rice, cherry tomato, red onion, iceberg, kalamata olives, crumbed feta, beetroot hummus, roasted chickpeas › Grilled chicken +7 › Smoked salmon +7 › Grilled halloumi +7 › Slow-cooked lamb +7	22
Waldorf salad v Cos lettuce, green apple, celery, mixed grapes, walnuts, creamy dressing	27

TACOS

Fish taco (in pairs) Battered fish, coleslaw, mango salsa	24
Cauliflower taco (in pairs) v, df Cauliflower popcorn, spiced romesco, pickled onion, dukkah, coriander	22
Chicken taco (in pairs) df Shredded adobo chicken, chilli mint yoghurt, goat's feta, coriander	23
Lamb taco (in pairs) df Slow-cooked lamb, beetroot hummus, pickled onion, chimichurri	24

LARGER PLATES

Steak frites nga 200gm eye fillet, fries, mixed salad, chimichurri	39
Fish & chips df Beer battered catch of the day, fries, coleslaw, tartare sauce	29
Catch of the day df, nga Pan-seared catch of the day, beetroot risotto, watercress, dill butter sauce	32
Pesto linguine Creamy pesto linguine, crispy pancetta, shaved parmesan › Grilled prawns +7	27
BBQ pork ribs House-made glazed BBQ baby back ribs, creamy potato salad, pickled onion	32

SANDWICHES & BURGERS

All served with fries and aioli

Chicken burger df Marinated chicken thigh, slaw, sweet & spicy pickles, peri-peri mayo in brioche bun	29
Beef burger 180gm beef patty, American cheese, red onion, sweet & spicy pickles, Flamingo's burger sauce in brioche bun	27
Halloumi burger v Grilled halloumi, beetroot hummus, portobello mushroom, mesclun, aioli in brioche bun	27

DESSERT

Apple crumble v Vanilla bean ice cream	14
Carrot cake v Vanilla bean ice cream	15
Panna cotta v, ngo Coffee liqueur panna cotta, chocolate soil, raspberry gel	15

+2% surcharge on all credit card and contactless debit payments.

v - vegetarian / vo - vegetarian optional / vg - vegan
vgo - vegan optional / df - dairy free / dfo - dairy free optional
nga - no gluten added / ngo - no gluten optional

We try our best, but our kitchen is not completely free of gluten.
Please speak to your server if you have any concerns.

REFRESHMENTS

<i>Coca-Cola</i>	6.5	KERI JUICE	
Coca-Cola Zero Sugar	6.5	Apple	6.5
Schweppes Dry Lemonade	6.6	Pineapple	6.5
Schweppes Tonic Water	6.5	Orange	6.5
Schweppes Ginger Ale	6.5	Cranberry	6.5
Schweppes Ginger Beer	6.5	Tomato	6.5
Schweppes Lemon, Lime & Bitters	6.5		

BOTTLED & CANNED NON-ALCS

Red Bull Energy Drink	6.5
Red Bull Sugarfree	6.5
Red Bull Coconut Edition Sugarfree	6.5
Voyage Water Still / Sparkling 500ml	7.0
Voyage Water Still / Sparkling 1L	11.5
Remedy Kombucha - Raspberry Lemonade	10.0
Remedy Kombucha - Mango Passion	10.0

NON-ALCOHOLIC COCKTAILS

Flamingo's Dream Cranberry, pineapple, passionfruit, vanilla, lemon	13.0
Sunrise Spritz Lyre's Italian Orange, tonic, orange	15.0
Sea Breeze Lyre's White Cane, cranberry, grapefruit, lime	15.0

BAR SNACKS

Fries v, vg, df Confit garlic aioli	12.0
Waffle fries v, df Hot honey drizzle	15.0
Jalapeno cheese bites v Parmesan, marinara sauce	19.0
Korean fried chicken nga Gochujang, sesame, spring onions	21.0

v - vegetarian / vg - vegan / df - dairy free / nga - no gluten added

TEA & COFFEE

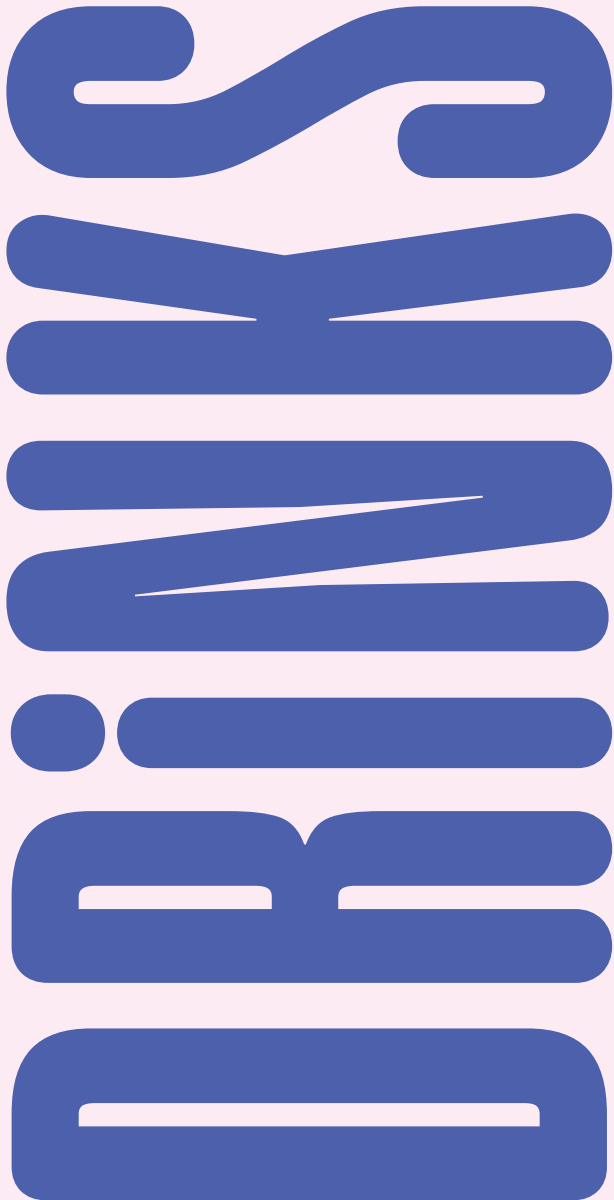
Flat White / Latte / Cappuccino / Chai Latte	5.0
Long Black / Americano	4.5
Hot Chocolate	5.5
Iced Chocolate / Coffee	7.0
Iced Matcha	8.5
Decaf / Extra Shot	+1.0
Alternative Milks Soy / Oat / Coconut / Almond	+1.0
Flavour Vanilla / Caramel / Hazelnut	+0.5
Tea Ask your server for our selection!	5.0

WANT \$1 BACK FOR EVERY \$10 YOU SPEND?

Download the Star Social rewards app to get \$1 back for every \$10 spent on food & drink, plus access to exclusive offers across Star Group's 50+ bars, pubs & restaurants*.

*Star Social Rewards terms apply.

Scan to sign up for free or visit starsocial.nz



WINE

CHAMPAGNE & SPARKLING		FLUTE	BTL	
Veuve Clicquot Yellow Label Brut	France	25.0	130.0	
Veuve Clicquot NV Rosé	France	-	145.0	
Cloudy Bay Pelorus Brut	Marlborough	17.0	75.0	
Cloudy Bay Pelorus Rosé	Marlborough	-	75.0	
Canti Prosecco	Italy	12.0	60.0	
WHITE		REG	LRG	BTL
Northrow Sauvignon Blanc	Marlborough	12.0	18.0	52.0
Whyte Estate Sauvignon Blanc	Marlborough	15.0	21.0	61.5
Northrow Pinot Gris	Marlborough	12.0	18.0	52.0
Pasqua Delle Venezie Pinot Gris	Italy	14.0	20.0	58.5
Lake Chalice The Falcon Riesling	Gisborne	14.0	20.0	58.5
Northrow Chardonnay	Gisborne	12.0	18.0	52.0
Matawhero Single Vineyard Chardonnay	Gisborne	15.0	21.0	61.5
The Hunting Lodge Seasonal Albarino	Gisborne	18.0	27.0	79.5
ROSE				
Northrow	Hawke's Bay	12.0	18.0	52.0
Brookfields Fiesta Rose	Hawke's Bay	15.0	21.0	61.5
Château Routas	Provence, France	18.0	27.0	79.5
RED				
Northrow Pinot Noir	Marlborough	12.0	18.0	52.0
Rua Pinot Noir	Central Otago	19.0	28.0	82.5
Grant Burge Ink Cabernet Sauvignon	Barossa Valley	14.0	20.0	58.5
Bodega Leza García Valdepalacios Tempranillo	Rioja, Spain	14.0	20.0	58.5
Brookfields Burnfoot Merlot	Hawke's Bay	15.0	21.0	61.5

BEER & CIDER

TAP	PINT	JUG
Heineken 5%	14.0	-
Export Ultra Low Carb Lager 4.2%	10.0	22.0
Tuatara Regenerate Pilsner 5%	14.0	30.0
Tuatara Hazy Pale Ale 5.5%	14.5	31.0
Tuatara Interstellar IPA 6.1%	14.5	31.0
Monteith's Crushed Apple Cider 4.5%	12.0	26.0
Monteith's Alcoholic Ginger Beer 4%	12.0	26.0
Guest Tap Ask your server for details	14.5	31.0
BOTTLES & CANS		
Heineken 5%	12.0	
Heineken Silver Ultra Low Carb 4%	12.0	
Heineken 0.0%	11.0	
Sol 4.2%	12.0	
Monteith's Golden Light Lager 2.5%	11.5	
Monteith's Black Beer 5.2%	13.0	
Monteith's Hazy Lemonade 4.2%	12.0	
Garage Project Fugazi Session Ale 2.2%	12.0	
Garage Project Tiny Hazy IPA <0.5%	12.0	

COCKTAILS

BESPOKE	
Watermelon & Strawberry Bellini	12.0
Watermelon, strawberry, prosecco	
Sunset Martini	13.0
Finlandia vodka, triple sec, pineapple, orange, grenadine	
Rosemary Bramble	15.0
City of London gin, crème de cassis, lemon, rosemary	
Mango Margarita	15.0
El Jimador blanco Tequila, triple sec, mango, lime	
Coconut Espresso Martini	16.0
Bati coconut rum, kahlua, cold brew	
Hemingway Daiquiri	18.0
Flor de Caña Extra Seco 4 rum, cherry liqueur, grapefruit, lime	
Lychee Paloma	18.0
El Jimador blanco Tequila, lychee liqueur, grapefruit, lime	
Flamingo Sour	19.0
Larios pink gin, lemon, sugar	
Lemon Meringue Sour	20.0
Absolut vanilla, Limoncello, lemon	
Raspberry Cheesecake Martini	21.0
Absolut Vanilla, Frangelico, crème de cassis, vanilla, cream	
Apple Pie Old Fashioned	22.0
Wild Turkey 80 proof bourbon, apple, bitters, cinnamon	
Classics available upon request	

TAPTAILS

Flamingo's Gin & Tonic	12.0
City of London gin, hibiscus, lemon, tonic	
Passionfruit Mule	15.0
Finlandia vodka, passionfruit, falernum, lime, bitters, ginger beer	
Twisted Lemonade	15.0
El Jimador blanco Tequila, crème de cassis, blue curaçao, lime, lemonade	