

# LUNCH

## BRUNCH

|                                                                                                                              |    |
|------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Eggs on Toast</b> V/NGO                                                                                                   | 13 |
| Poached, scrambled or fried eggs on sourdough                                                                                |    |
| <b>Avocado on Toast</b> V/VG/DF/NGO                                                                                          | 27 |
| Smashed avocado, cucumber, red radish, pickled ginger, chilli flakes, spring onion, coriander, sourdough, sriracha lime mayo |    |
| <b>Waffles</b> V                                                                                                             | 25 |
| Whipped cream, mixed berries, maple syrup                                                                                    |    |
| <b>ADD</b> bacon / fried chicken +7                                                                                          |    |
| <b>Eggs Benedict</b> NGA                                                                                                     | 28 |
| Potato rosti, poached eggs, paprika hollandaise                                                                              |    |
| <b>CHOOSE</b> bacon / smoked salmon / spinach & mushroom                                                                     |    |
| <b>Breakfast Burrito Bowl</b> V                                                                                              | 28 |
| Black beans, scrambled eggs, smashed avocado, cheese, tomato salsa, jalapeños, coriander, sour cream, tortilla               |    |

## SALADS

|                                                                                              |    |
|----------------------------------------------------------------------------------------------|----|
| <b>Caesar Salad</b>                                                                          | 26 |
| Cos lettuce, parmesan, sourdough croutons, poached egg, Caesar dressing                      |    |
| <b>Goddess Bowl</b> V/NGA                                                                    | 22 |
| Organic brown rice, cherry tomato, red onion, iceberg lettuce, olives, feta, beetroot hummus |    |
| <b>Orzo Salad</b> V                                                                          | 22 |
| Cucumber, cherry tomato, kalamata olives, feta, parsley, mint, Greek dressing                |    |
| <b>ADD</b> grilled chicken / smoked salmon / halloumi / tofu                                 | +7 |

## SNACKS

|                                          |    |
|------------------------------------------|----|
| <b>Fries</b> VG/DF                       | 12 |
| Confit garlic aioli                      |    |
| <b>Waffle Fries</b> V/DF                 | 15 |
| Hot honey                                |    |
| <b>Jalapeño Cheese Bites</b> V           | 19 |
| Parmesan, marinara sauce                 |    |
| <b>Falafel Bites</b> VG/NGA/DF           | 20 |
| Pickled cucumber, hummus                 |    |
| <b>Korean Fried Chicken</b> NGA          | 21 |
| Gochujang, sesame, spring onions         |    |
| <b>Popcorn Cauliflower</b> VG/NGA/DF     | 21 |
| Chipotle aioli                           |    |
| <b>BBQ Glazed Pork Belly Skewers</b> NGA | 22 |
| Pickled daikon, spring onion             |    |

## SANDWICHES

Served with sea salt crisps and garden salad **ADD** fries +6.0  
Served on sourdough, focaccia or wrap

|                                                                        |    |
|------------------------------------------------------------------------|----|
| <b>Chicken Caesar</b>                                                  | 13 |
| Fried chicken thigh, romaine lettuce, Caesar dressing, shaved parmesan |    |
| <b>Caprese</b> V                                                       | 13 |
| Fresh mozzarella, tomato, pesto, lettuce, balsamic                     |    |
| <b>Cured Meat</b>                                                      | 13 |
| Tomato, mozzarella, mesclun, pesto                                     |    |
| <b>Chef's Choice</b>                                                   | 13 |

## LARGER PLATES & TACOS

|                                                                                                                                |    |
|--------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Beef Burger</b> NGO                                                                                                         | 27 |
| 150gm beef patty, American cheese, red onion, sweet & spicy pickles, Flamingo's burger sauce in brioche bun. Served with fries |    |
| <b>Chicken Burger</b>                                                                                                          | 29 |
| Marinated fried chicken thigh, slaw, sweet and spicy pickles, peri-peri mayo in brioche bun. Served with fries                 |    |
| <b>Halloumi Burger</b> V/VGO/NGO                                                                                               | 27 |
| Grilled halloumi, beetroot hummus, portobello mushroom, mesclun, aioli in brioche bun. Served with fries.                      |    |
| Make it vegan! <b>SWAP</b> halloumi for tofu and vegan bun +3                                                                  |    |
| <b>Fish &amp; Chips</b> DF                                                                                                     | 29 |
| Beer battered catch of the day, fries, coleslaw, tartare sauce                                                                 |    |
| <b>Fish Tacos (2)</b> DF                                                                                                       | 24 |
| Battered fish, mango salsa, slaw, coriander                                                                                    |    |
| <b>Cauliflower Tacos (2)</b> V/NGO/DF                                                                                          | 22 |
| Cauliflower popcorn, spiced romesco, pickled onion, dukkah, coriander                                                          |    |
| <b>Pork Tacos (2)</b> DF/NGO                                                                                                   | 24 |
| Pork belly tossed in Scheszwan sauce, coriander slaw, pickled ginger, siracha lime mayo                                        |    |
| <b>Chicken Tacos (2)</b> NGO                                                                                                   | 23 |
| Crumbed fried chicken, shredded lettuce, whipped jalapeño feta, pickled onion, coriander, chipotle mayo                        |    |

## DESSERT

|                                            |    |
|--------------------------------------------|----|
| <b>Apple Crumble</b> V                     | 15 |
| Vanilla bean ice cream                     |    |
| <b>Mango Panna Cotta</b> VG/NGA            | 15 |
| Fresh strawberry, lime zest, berry gel     |    |
| <b>Cheesecake</b> V                        | 15 |
| Strawberry compote, vanilla bean ice cream |    |
| <b>Ice Cream Selection</b> V               | 10 |
| 2 scoops                                   |    |

# DINNER



## SNACKS

|                                                                     |    |
|---------------------------------------------------------------------|----|
| <b>Fries</b> VG/DF<br>Confit garlic aioli                           | 12 |
| <b>Waffle Fries</b> V/DF<br>Hot honey                               | 15 |
| <b>Jalapeño Cheese Bites</b> V<br>Parmesan, marinara sauce          | 19 |
| <b>Falafel Bites</b> VG/NGA/DF<br>Pickled cucumber, hummus          | 20 |
| <b>Korean Fried Chicken</b> NGA<br>Gochujang, sesame, spring onions | 21 |
| <b>Popcorn Cauliflower</b> VG/NGA/DF<br>Chipotle aioli              | 21 |
| <b>BBQ Glazed Pork Belly Skewers</b> NGA<br>Pickled daikon          | 22 |

## PLATTERS

|                                                                                                                                |    |
|--------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Cheese Board</b> V/NGO<br>Selection of cheeses, breads and crackers, olives, hummus, pear and fig relish, pickles           | 70 |
| <b>Fried Platter</b><br>Korean fried chicken, popcorn cauliflower, falafel bites, jalapeño cheese bites, waffle fries, pickles | 65 |

## SALADS

|                                                                                                                           |    |
|---------------------------------------------------------------------------------------------------------------------------|----|
| <b>Caesar Salad</b><br>Cos lettuce, parmesan, sourdough croutons, poached egg, Caesar dressing                            | 26 |
| <b>Goddess Bowl</b> V/NGA<br>Organic brown rice, cherry tomato, red onion, iceberg lettuce, olives, feta, beetroot hummus | 22 |
| <b>Orzo Salad</b> V<br>Cucumber, cherry tomato, kalamata olives, feta, parsley, mint, Greek dressing                      | 22 |
| <b>ADD</b> grilled chicken / smoked salmon / halloumi / tofu                                                              | +7 |

## TACOS

|                                                                                                                                         |    |
|-----------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Fish Tacos (2)</b> DF<br>Battered fish, mango salsa, slaw, coriander                                                                 | 24 |
| <b>Cauliflower Tacos (2)</b> V/NGO/DF<br>Cauliflower popcorn, spiced romesco, pickled onion, dukkah, coriander                          | 22 |
| <b>Pork Tacos (2)</b> NGO/DF<br>Pork belly tossed in Schezwan sauce, coriander slaw, pickled ginger, siracha lime mayo                  | 24 |
| <b>Chicken Tacos (2)</b> NGO<br>Crumbed fried chicken, shredded lettuce, whipped jalapeño feta, pickled onion, coriander, chipotle mayo | 23 |

## LARGER PLATES

|                                                                                                                                                                                 |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Steak Frites</b> NGA<br>250gm sirloin, fries, mixed salad, chimichurri                                                                                                       | 39 |
| <b>Fish &amp; Chips</b> DF<br>Beer battered catch of the day, fries, coleslaw, tartare sauce                                                                                    | 29 |
| <b>Catch of the Day</b> NGA<br>Pan-seared catch of the day, anna potato, seasonal vegetables, orange bearnaise sauce                                                            | 32 |
| <b>Mediterranean Spaghetti</b> V/NGA<br>Gluten free spaghetti, cherry tomato, kalamata olive, marinated artichokes, basil, parsley, parmesan, cooked in marinara with olive oil | 28 |
| <b>Classis Chicken</b> NGA<br>Chicken breast cooked in mushroom stroganoff sauce, potato straws, garden salad with balsamic reduction                                           | 32 |

## BURGERS

*All served with fries and aioli*

|                                                                                                                                                                                          |          |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| <b>Beef Burger</b> NGO<br>150gm beef patty, American cheese, red onion, sweet & spicy pickles, Flamingo's burger sauce in brioche bun                                                    | 27       |
| <b>Chicken Burger</b><br>Marinated fried chicken thigh, slaw, sweet and spicy pickles, peri-peri mayo in brioche bun                                                                     | 29       |
| <b>Halloumi Burger</b> V/VGO/NGO<br>Grilled halloumi, beetroot hummus, portobello mushroom, mesclun, aioli in brioche bun<br>make it vegan – <b>SWAP</b> halloumi for tofu and vegan bun | 27<br>+3 |

## DESSERT

|                                                                           |    |
|---------------------------------------------------------------------------|----|
| <b>Apple crumble</b> V<br>Vanilla bean ice cream                          | 15 |
| <b>Mango Panna Cotta</b> VG/NGA<br>Fresh strawberry, lime zest, berry gel | 15 |
| <b>Cheesecake</b> V<br>Strawberry compote, vanilla bean ice cream         | 15 |
| <b>Ice Cream Selection</b> V<br>2 scoops                                  | 10 |

V - vegetarian / VG - vegan / VGO - vegan optional /  
NGA - no gluten added / NGO - no gluten optional / DF - dairy free

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

# BAR SNACKS

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

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

# TEA & COFFEE

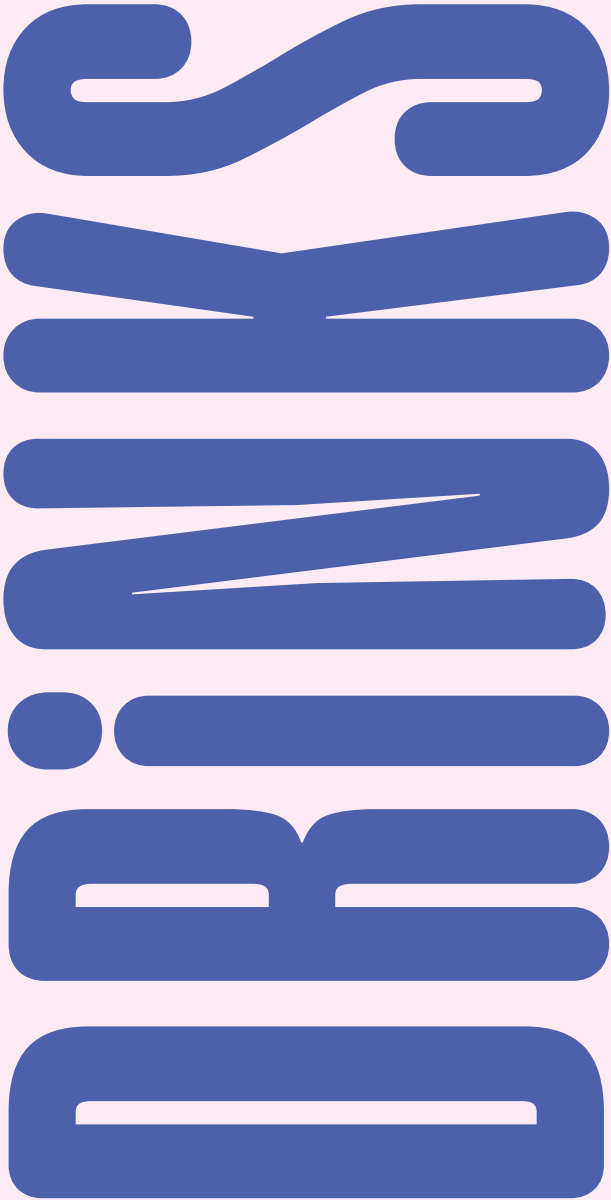
|                                                |      |
|------------------------------------------------|------|
| Flat White / Latte / Cappuccino / Chai Latte   | 5.0  |
| Long Black / Americano                         | 4.5  |
| Hot Chocolate                                  | 5.5  |
| Iced Chocolate / 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](https://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 |
|                                              |                  |       |       |      |
| ROSÉ                                         |                  |       |       |      |
| 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 |      |