

# LUNCH

## BRUNCH

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

## SALADS

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

## SNACKS

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

## SANDWICHES

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

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

## LARGER PLATES & TACOS

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

## DESSERT

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

# DINNER

## SNACKS

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

## PLATTERS

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

## SALADS

<b>Caesar Salad</b> Cos lettuce, parmesan, sourdough croutons, poached egg, Caesar dressing	26
<b>Goddess Bowl</b> V/NGA Organic brown rice, cherry tomato, red onion, iceberg lettuce, olives, feta, beetroot hummus	22
<b>Orzo Salad</b> V 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 Battered fish, mango salsa, slaw, coriander	24
<b>Cauliflower Tacos (2)</b> V/NGO/DF Cauliflower popcorn, spiced romesco, pickled onion, dukkah, coriander	22
<b>Pork Tacos (2)</b> NGO/DF Pork belly tossed in Schezwan sauce, coriander slaw, pickled ginger, siracha lime mayo	24
<b>Chicken Tacos (2)</b> NGO Crumbed fried chicken, shredded lettuce, whipped jalapeño feta, pickled onion, coriander, chipotle mayo	23

## LARGER PLATES

<b>Steak Frites</b> NGA 250gm sirloin, fries, mixed salad, chimichurri	39
<b>Fish &amp; Chips</b> DF Beer battered catch of the day, fries, coleslaw, tartare sauce	29
<b>Catch of the Day</b> NGA Pan-seared catch of the day, anna potato, seasonal vegetables, orange bearnaise sauce	32
<b>Mediterranean Spaghetti</b> V/NGA Gluten free spaghetti, cherry tomato, kalamata olive, marinated artichokes, basil, parsley, parmesan, cooked in marinara with olive oil	28
<b>Classis Chicken</b> NGA 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 150gm beef patty, American cheese, red onion, sweet & spicy pickles, Flamingo's burger sauce in brioche bun	27
<b>Chicken Burger</b> Marinated fried chicken thigh, slaw, sweet and spicy pickles, peri-peri mayo in brioche bun	29
<b>Halloumi Burger</b> V/VGO/NGO Grilled halloumi, beetroot hummus, portobello mushroom, mesclun, aioli in brioche bun make it vegan – <b>SWAP</b> halloumi for tofu and vegan bun	27 +3

## DESSERT

<b>Apple crumble</b> V Vanilla bean ice cream	15
<b>Mango Panna Cotta</b> VG/NGA Fresh strawberry, lime zest, berry gel	15
<b>Cheesecake</b> V Strawberry compote, vanilla bean ice cream	15
<b>Ice Cream Selection</b> V 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>	7.0	<b>KERI JUICE</b>	
<b>Coca-Cola Zero Sugar</b>	7.0	<b>Apple</b>	7.0
<b>Schweppes Dry Lemonade</b>	7.0	<b>Pineapple</b>	7.0
<b>Schweppes Tonic Water</b>	7.0	<b>Orange</b>	7.0
<b>Schweppes Ginger Ale</b>	7.0	<b>Cranberry</b>	7.0
<b>Schweppes Ginger Beer</b>	7.0	<b>Tomato</b>	7.0
<b>Schweppes Lemon, Lime &amp; Bitters</b>	7.0		

## BOTTLED & CANNED NON-ALCS

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

# NON-ALCOHOLIC COCKTAILS

<b>Hawaiian Cooler</b> Mango, passionfruit, lime, soda	12.0
<b>Sunrise Spritz</b> Lyre's Italian Orange, tonic, orange	15.0
<b>Sea Breeze</b> Lyre's White Cane, cranberry, grapefruit, lime	15.0
<b>Clean Paloma</b> Lyre's Agave Blanco, Lime, grapefruit, agave	16.0

# BAR SNACKS

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

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

# TEA & COFFEE

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

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# FLAMINGO

# WINE

CHAMPAGNE & SPARKLING		FLUTE	BTL
<b>Veuve Clicquot Yellow Label</b> Brut	France	25.0	130.0
<b>Veuve Clicquot NV</b> Rosé	France	-	145.0
<b>Cloudy Bay Pelorus</b> Brut	Marlborough	17.0	75.0
<b>Cloudy Bay Pelorus</b> Rosé	Marlborough	-	79.0
<b>Da Luca</b> Prosecco	Veneto, Italy	14.0	60.0

  

WHITE		REG	LRG	BTL
<b>Northrow</b> Sauvignon Blanc	Marlborough	12.0	18.0	52.0
<b>Nga Waka</b> Sauvignon Blanc	Martinborough	14.0	20.0	59.0
<b>Dog Point</b> Sauvignon Blanc	Marlborough	18.0	27.0	80.0
<b>Northrow</b> Pinot Gris	Gisborne	12.0	18.0	52.0
<b>Pasqua Delle Venezie</b> Pinot Gris	Italy	13.0	19.0	56.0
<b>Jules Taylor</b> Pinot Gris	Marlborough	16.0	23.0	68.0
<b>Lake Chalice The Falcon</b> Riesling	Gisborne	14.0	20.0	59.0
<b>Northrow</b> Chardonnay	Gisborne	12.0	18.0	52.0
<b>Matawhero Single Vineyard</b> Chardonnay	Gisborne	15.0	21.0	62.0

  

ROSÉ		REG	LRG	BTL
<b>Northrow</b>	Hawke's Bay	12.0	18.0	52.0
<b>Brookfields Fiesta Rose</b>	Hawke's Bay	15.0	21.0	62.0
<b>Minuty M</b>	Provence, France	17.0	25.0	74.0

  

RED		REG	LRG	BTL
<b>Northrow</b> Pinot Noir	Marlborough	12.0	18.0	52.0
<b>Crimson Peak</b> Pinot Noir	Central Otago	19.0	28.0	83.0
<b>Edenvale - Alcohol Free</b> Pinot Noir	South Australia	13.0	19.0	56.0
<b>Bodega Leza García Valdepalacios</b> Tempranillo	Rioja, Spain	14.0	20.0	59.0
<b>Brookfields Burnfoot</b> Merlot	Hawke's Bay	14.0	20.0	59.0
<b>Mojo</b> Shiraz	McLaren Vale, Australia	15.0	21.0	62.0
<b>De Bortoli Woodfired</b> Cabernet Sauvignon	Victoria, Australia	16.0	23.0	68.0

# BEER & CIDER

TAP
<b>Heineken</b> 5%
<b>Export</b> Ultra Low Carb Lager 4.2%
<b>Tuatara</b> Regenerate Pilsner 5%
<b>Tuatara</b> Hazy Pale Ale 5.5%
<b>Tuatara</b> Interstellar IPA 6.1%
<b>Monteith's</b> Crushed Apple Cider 4.5%
<b>Monteith's</b> Hazy Lemonade 4.2%
<b>Guest Tap</b> Ask your server for details

  

BOTTLES & CANS
<b>Heineken</b> 5%
<b>Heineken</b> Silver Ultra Low Carb 4%
<b>Heineken</b> 0.0%
<b>Sol</b> 4.2%
<b>Monteith's</b> Golden Light Lager 2.5%
<b>Monteith's</b> Black Beer 5.2%
<b>Monteith's</b> Alcoholic Ginger Beer 4%
<b>Garage Project</b> Fugazi Session Ale 2.2%
<b>Garage Project</b> Tiny Hazy IPA <0.5%

# RITUALS

<b>WEDNESDAY</b>	<b>Happy Hour All Day</b>
<b>FRIDAY</b>	<b>\$13 Spritz</b> Choose from Aperol, Limoncello or Hugo
<b>SATURDAY</b>	<b>Flock to Brunch \$49</b> Includes 1 brunch item and 3 selected drinks

## HAPPY HOUR EVERYDAY 4-6PM

**\$8** Bottles of Heineken  
**\$10** glass of Northrow wines (150ml)

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

# COCKTAILS

BESPOKE	PRICE
<b>Watermelon &amp; Strawberry Bellini</b> Watermelon, strawberry, prosecco	12.0
<b>Elderflower Lemon Fizz</b> Finlandia vodka, elderflower, lemon, soda	14.0
<b>Rosemary Bramble</b> City of London gin, crème de cassis, lemon, rosemary	15.0
<b>Pineapple Mojito</b> Flor de Caña Extra Seco 4 rum, lime juice, pineapple, mint, soda	16.0
<b>Guava Margarita</b> El Jimador Blanco Tequila, triple sec, guava, lime juice	18.0
<b>Flamingo Sour</b> Larios pink gin, lemon, sugar	19.0
<b>Lemon Meringue Sour</b> Absolut vanilla, Limoncello, lemon	20.0
<b>Raspberry Cheesecake Martini</b> Absolut Vanilla, Frangelico, crème de cassis, vanilla, cream	21.0
<b>Spiced Espresso Martini</b> Spiced Rum, Kahlúa, chai, cold brew	21.0
<b>Apple Pie Old Fashioned</b> Wild Turkey 80 proof bourbon, apple, bitters, cinnamon	22.0
<b>Frozen Cocktails</b> Ask your server for today's selection	
<i>Classics available upon request</i>	

# TAPTAILS

<b>Flamingo's Gin &amp; Tonic</b> City of London gin, hibiscus, lemon, tonic	13.0
<b>Passionfruit Mule</b> Finlandia vodka, passionfruit, falernum, lime, bitters, ginger beer	15.0
<b>Twisted Lemonade</b> El Jimador blanco Tequila, crème de cassis, blue curaçao, lime, lemonade	15.0