

LUNCH

BRUNCH

- Eggs Your Way** V/NGO 16
poached, scrambled or fried eggs served on Turkish pide bread
- FJ's Bacon & Egg Butty** NGO 18
crispy bacon, fried egg, kasundi relish, soft bap
- Ful Medames** VG/NGO 18
red kidney beans, chickpeas and cannellini beans stewed with garlic, tomato, lemon, parsley and olive oil, served with grilled pita bread **ADD** poached eggs +6
- Spiced Apricot Oatmeal** V 17
oatmeal with cinnamon, poached apricots, toasted almonds, honey and yoghurt
- ADD** egg +3 | bacon +8 | salmon +10 | halloumi +8 | lamb +8

SNACKS

- Hummus & Pita** VG 16
creamy hummus, crispy chickpeas, sumac onion, pita chips
- Pumpkin & Sage Arancini** V 20
butternut pumpkin arancini, parmesan, preserved lemon mayo
- Pulled Lamb Bruschetta** NGO 24
pulled lamb, beetroot, whipped feta, dukkah, Turkish bread
- Aubergine Bruschetta** V/NGO 24
grilled aubergine, halloumi, fresh mint, Turkish bread
- Hot Smoked Salmon Bruschetta** NGO 24
hot smoked salmon, pickled fennel, lemon dill ricotta, Turkish bread
- Za'atar Chicken Bites** NGA 23
orange and honey glazed fried chicken, za'atar spice, garlic toum
- Wagyu & Pork Meatballs** 25
wagyu beef and pork meatballs, smoked aubergine, labneh
- Harissa Fries** VG 12
spiced fries, harissa mayo

V - vegetarian / VO - vegetarian optional / 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. +2% surcharge on all credit card and contactless debit payments.

SANDWICHES

- Slow Cooked Lamb Pita** VO/NGO 18
slow cooked lamb, hummus, tabbouleh, sumac onion, garlic yoghurt, Turkish pide bread
SWAP LAMB FOR HALLOUMI
- Harissa Chicken Bap** VO/NGO 18
chopped harissa chicken, pickled fennel, cucumber, soft bap | SWAP CHICKEN FOR HALLOUMI
- FJ's Za'atar Beef Burger** VO/NGO 30
Za'atar spiced beef burger, grilled halloumi, garlic toum, house pickles served on brioche bun, spiced fries
CAN BE MADE VEGETARIAN
- ADD** fries +6.0

SOUPS

- Spiced Carrot Soup** VG/NGO 20
spiced carrot soup, coconut cream, chilli oil, grilled pita
- Chicken & Orzo Soup** 21
lemon chicken, orzo, fresh herbs, grilled pita

SALADS

- Freekeh Tabbouleh Bowl** V/VGO 22
freekeh, fresh herbs, roasted carrots, grilled broccoli, sumac onion, crispy chickpeas, tahini orange dressing
- Cannellini Bean Bowl** V/VGO 22
cannellini beans, lemon herbs, green peas, roasted cauliflower, salad greens, pickled fennel
- ADD** grilled halloumi / pulled lamb / grilled chicken +8

DESSERT

- Fondant Au Chocolat** V 16
warm chocolate fondant, crème anglaise, chocolate sauce, vanilla ice cream
- Mango Panna Cotta** VG/NGA 16
mango panna cotta, orange zest, mango purée, coconut chips
- Sticky Date Pudding** V 16
sticky date pudding, toffee sauce, vanilla ice cream, chocolate soil

DINNER

SNACKS

Hummus & Pita VG	16
creamy hummus, crispy chickpeas, sumac onion, pita chips	
Pumpkin & Sage Arancini V	20
butternut pumpkin arancini, parmesan, preserved lemon mayo	
Pulled Lamb Bruschetta NGO	24
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Za'atar Chicken Bites NGA	23
orange and honey glazed fried chicken, za'atar spice, garlic toum	
Wagyu & Pork Meatballs	25
wagyu beef and pork meatballs, smoked aubergine, labneh	
Harissa Fries VG	12
spiced fries, harissa mayo	

SOUPS & BOWLS

Freekeh Tabbouleh Bowl V/VGO	22
freekeh, fresh herbs, roasted carrots, grilled broccoli, sumac onion, crispy chickpeas, tahini orange dressing	
Cannellini Bean Bowl V/VGO	22
cannellini beans, lemon herbs, green peas, roasted cauliflower, salad greens, pickled fennel	
ADD grilled halloumi / pulled lamb / grilled chicken	+8
Spiced Carrot Soup VG/NGO	20
spiced carrot soup, coconut cream, chilli oil, grilled pita	
Chicken & Orzo Soup	21
lemon chicken, orzo, fresh herbs, grilled pita	

LARGER PLATES

Steak NGA	44
rotating butcher's cut, salad, fries, house chimichurri	
Harissa Roast Chicken NGA	42
harissa roasted half chicken, fries, rocket and pear salad	
Slow Cooked Lamb Pappardelle VO	34
slow cooked lamb pappardelle, roasted butternut cooked in marinara, green olive pangrattato, lemon oil CAN BE MADE VEGETARIAN	
Fish & Chips DF	32
beer battered fish, fries, celeriac remoulade, grilled lemon	
FJ's Za'atar Beef Burger VO/NGO	30
Za'atar spiced beef burger, grilled halloumi, garlic toum, house pickles, brioche bun, spiced fries CAN BE MADE VEGETARIAN	

DESSERT

Fondant Au Chocolat V	16
warm chocolate fondant, crème anglaise, chocolate sauce, vanilla ice cream	
Mango Panna Cotta VG/NGA	16
mango panna cotta, orange zest, mango purée, coconut chips	
Sticky Date Pudding V	16
sticky date pudding, toffee sauce, vanilla ice cream, chocolate soil	

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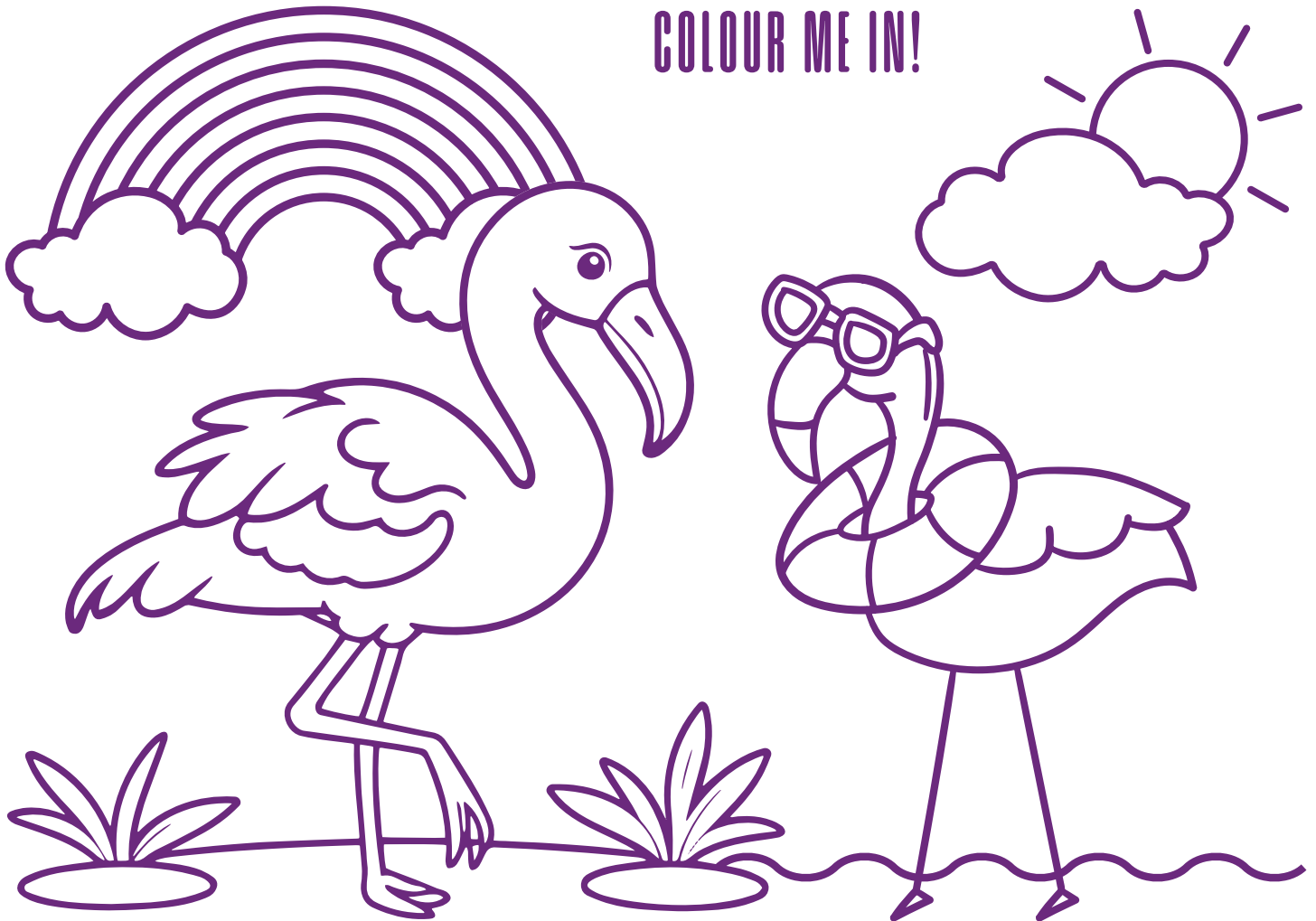
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*Star Social Rewards terms apply.

KIDS MENU

COLOUR ME IN!



MAINS

Served with a kid's juice or soft drink

Chicken and chips 15

Fish and chips 15

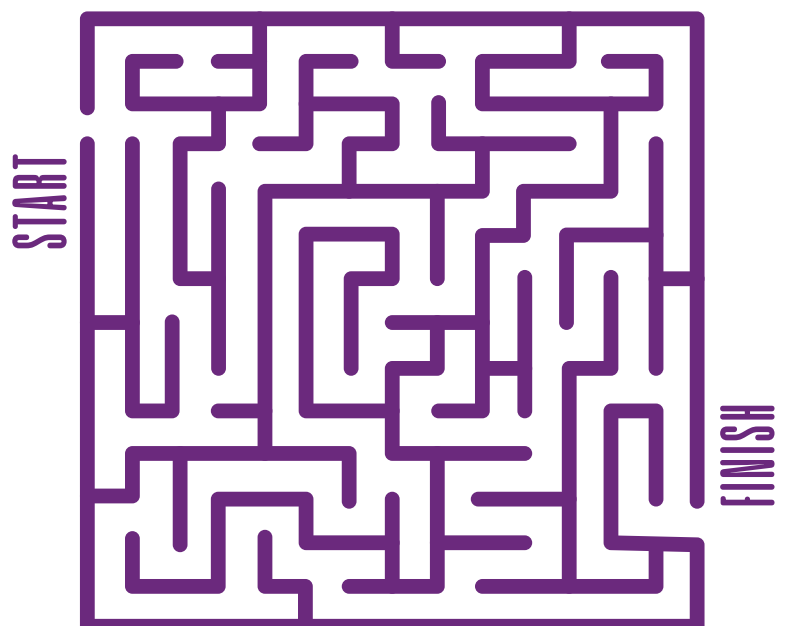
Meatball pasta 15

CAN BE MADE VEGETARIAN

DESSERT

Ice cream sundae 6

MAZE!



REFRESHMENTS

<i>Coca-Cola</i>	7.0	KERI JUICE	
Coca-Cola Zero Sugar	7.0	Apple	7.0
Schweppes Dry Lemonade	7.0	Pineapple	7.0
Schweppes Tonic Water	7.0	Orange	7.0
Schweppes Ginger Ale	7.0	Cranberry	7.0
Schweppes Ginger Beer	7.0	Tomato	7.0
Schweppes Lemon, Lime & Bitters	7.0		

BOTTLED & CANNED NON-ALCS

Red Bull Energy Drink	7.0
Red Bull Sugarfree	7.0
Red Bull Coconut Edition Sugarfree	7.0
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

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

BAR SNACKS

Harissa Fries <small>vg</small> spiced fries, harissa mayo	12.0
Hummus & Pita <small>vg</small> creamy hummus, crispy chickpeas, sumac onion, pita chips	16.0
Pumpkin & Sage Arancini <small>v</small> butternut pumpkin arancini, parmesan, preserved lemon mayo	20.0
Za'atar Chicken Bites <small>NGA</small> orange and honey glazed fried chicken, za'atar spice, garlic toum	23.0

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TEA & COFFEE

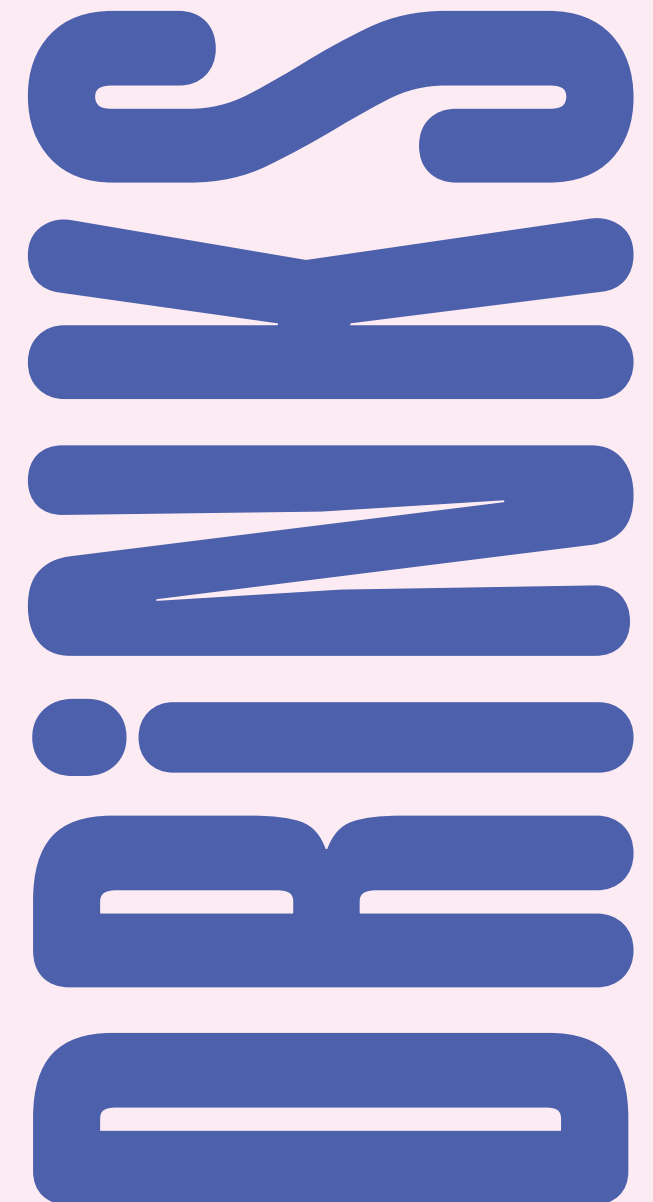
Flat White / Latte / Cappuccino / Chai Latte	5.0
Long Black / Americano	4.5
Hot Chocolate	5.5
Iced Chocolate / Coffee	7.0
Iced Matcha	8.5
Decaf / Extra Shot	+1.0
Alternative Milks Soy / Oat / Coconut / Almond	+1.0
Flavour Vanilla / Caramel / Hazelnut	+0.5
Tea <i>Ask your server for our selection!</i>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

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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	-	79.0
Da Luca Prosecco	Veneto, Italy	14.0	60.0

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

ROSÉ				
Northrow	Hawke's Bay	12.0	18.0	52.0
Brookfields Fiesta Rose	Hawke's Bay	15.0	21.0	62.0
Minuty M	Provence, France	17.0	25.0	74.0

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

BEER & CIDER

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

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

COCKTAILS

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

RITUALS

WEDNESDAY	Happy Hour All Day
FRIDAY	\$13 Spritz Choose from Aperol, Limoncello or Hugo
SATURDAY	Flock to Brunch \$49 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.

TAPTAILS

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