

CRAFT & SOCIAL
BAR + EATERY
HASTINGS

Dinner

SHARING PLATES

Shoestring fries & aioli (DF, V)	\$13
Confit garlic & parmesan flatbread, dips of beetroot & feta, smoked hummus (V)	\$16
Salt & Sichuan pepper squid, sweet paprika oil, ranch dressing	\$18
Smoked potato & cheese croquettes, Mexican tomato sauce, goat cheese	\$19
Fresh Thai fish cakes, mint, coriander, red onion, sesame sweet chilli (DF,GF)	\$19
Greek pork meatballs, romesco, hummus, crumbled feta (GF)	\$19
Baked goat cheese, Arataki honey, dukkah, toasted sourdough (V)	\$25
Sliders, Angus beef, Swiss cheese, chipotle mayo, iceberg	\$18
Pork belly, Asian slaw, sesame & soy emulsion	\$18

PIZZAS

GF option available \$3

Smoked mushroom, feta, ricotta cream, rocket, sundried tomato pesto (V)	\$20
Grilled chicken, Spanish chorizo, roasted red onion, aioli	\$20

NOT SO SHARING

Coconut chicken salad, cucumber, pickled ginger aioli, candied peanuts (DF, GF)	\$32
Hawke's Bay fresh fish & chips, shoestrings, fennel slaw, tartare (DF)	\$32
Ricotta gnocchi, basil pesto, spinach, kalamata olives, artichoke, parmesan	\$33
Crispy pork belly, crème fraiche potato, Penang curry, grilled broccoli (GF)	\$38
Grilled scotch fillet, buttered spinach, hand cut fries, bearnaise (GF)	\$42

DESSERT JARS

Vanilla bean brulee, brandy snap, coffee crema	\$17
Baked chocolate cheesecake, whipped cream, candied hazelnuts	\$17
Buttermilk pana cotta, Scott's strawberries with jelly & meringue kisses (GF)	\$17