

CRAFT & SOCIAL

BAR + EATERY
HASTINGS

Lunch

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
Firecracker cauliflower, crunchy peanuts, fried shallots (DF, V)	\$17
Crispy Korean fried chicken, pickled cucumber, black sesame (V)	\$21
Wagyu beef & feta meatballs, romesco, smoked hummus	\$19
Baked got cheese, Arataki honey, dukkah, toasted sourdough (V)	\$25
Angus beef sliders, Swiss cheese, chipotle mayo, iceberg	\$19

PIZZAS

GF option available \$3

Smoked mushroom, feta, ricotta cream, rocket, sundried tomato pesto (V)	\$20
Pulled pork, grilled capsicum, mozzarella, chipotle aioli	\$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 (V)	\$28
Crispy pork belly, crème fraiche potato, Penang curry, grilled broccoli (GF)	\$33

DESSERT JARS

Lemon curd, strawberry gel, meringue kisses, cream, cardamom syrup (GF)	\$17
Vanilla bean brulee, brandy snap, coffee crema	\$17
Baked chocolate cheesecake, whipped cream, candied hazelnuts	\$17

Please note this is a sample menu. Our menu changes often with seasonal produce. Feel free to ask our staff for our latest menu