

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
Panko calamari, sweet chilli, aioli (DF)	\$19
Firecracker cauliflower, crunchy peanuts, fried shallots (V)	\$18
Crispy Korean fried chicken, pickled cucumber, black sesame	\$22
Baked goat cheese, Arataki honey, dukkah, toasted sourdough (V)	\$25
Matangi 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
Grilled chicken, Spanish chorizo, roasted red onion, aioli	\$20
Pulled pork, grilled capsicum, mozzarella, chipotle aioli	\$20

NOT SO SHARING

Vietnamese pork & prawn salad, Asian greens, crispy shallots, soy dressing (DF)	\$28
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
Braised "grain fed" beef cheek, kumara & caramelized onion, horseradish, peas	\$38

DESSERTS

Sticky date pudding, walnut praline, vanilla ice cream, brandy caramel sauce	\$17
Vanilla bean brulee, sesame brandy snap, coffee crema	\$17
Baked chocolate cheesecake, whipped cream, candied hazelnuts	\$17