

Lunch

CRAFT & SOCIAL
BAR + EATERY
HASTINGS

SHARING PLATES

Shoestring fries & aioli (DF, V)	\$14
Confit garlic & parmesan flatbread, dips of beetroot & feta, hummus, artichoke (V)	\$19
Panko calamari, sweet chili, aioli (DF)	\$21
Firecracker cauliflower, crunchy peanuts, fried shallots (V, DF)	\$18
Crispy Korean fried chicken, pickled cucumber, black sesame	\$22
Baked goat cheese, Arataki honey, dukkah, toasted sourdough (V)	\$26
Matangi Angus beef sliders, Swiss cheese, chipotle mayo, iceberg	\$19
Grilled Prawn and avocado mousse tostadas with pico de gallo (DF) (Mexican salsa)	\$19

PIZZAS

GF option available \$3

Smoked mushroom, feta, ricotta cream, rocket, sundried tomato pesto (V)	\$23
Grilled chicken, Spanish chorizo, roasted red onion, aioli	\$23
Pulled pork, grilled capsicum, mozzarella, chipotle aioli	\$23

NOT SO SHARING

Vietnamese pork & prawn salad, Asian greens, crispy shallots, soy dressing (DF)	\$30
Coconut chicken salad, cucumber, pickled ginger aioli, candied peanuts (DF, GF)	\$32
Hawke's Bay fresh fish & chips, shoestrings, fennel slaw, tartare (DF)	\$34
Ricotta gnocchi, grilled Mexican tomato sauce, goat cheese, rocket, olives(V)	\$32
Crispy pork belly, crème fraiche potato, Penang curry, grilled broccoli (GF)	\$34
Braised lamb shoulder, smoked kumara, feta cream, asparagus, dukkah	\$39

DESSERTS

Sticky date pudding, walnut praline, vanilla ice cream, brandy caramel sauce	\$17
Vanilla bean brûlée, 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