

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
Smoked Kahawai & cream cheese dip, pickled fennel, toasted sour dough	\$18
Crispy Korean fried chicken, pickled cucumber, black sesame (DF)	\$22
Matangi beef sliders, Swiss cheese, chipotle mayo, iceberg	\$19
Fresh prawn dumplings, wakame, ginger cream, crispy chili oil	\$17
Baked goat cheese, Arataki honey, dukkah, toasted sourdough (V)	\$26
Angus beef picanha steak, (med rare) Chimichurri, truffle cream, crispy fried onion	\$28

PIZZAS

GF option available \$3

Mushroom, potato, cheddar, red chimichurri, truffle cream, rocket (V)	\$23
Grilled chicken, Spanish chorizo, roasted red onion, aioli	\$23
Pulled pork, grilled capsicum, mozzarella, chipotle aioli	\$23

NOT SO SHARING

Hawke's Bay fresh fish & chips, shoestrings, fennel slaw, tartare (DF)	\$32
Ricotta gnocchi, grilled Mexican tomato sauce, goat cheese, rocket, olives (V)	\$33
Penang pork belly curry, cream potato, Asian greens, bamboo shoots, peanuts (GF)	\$35
Coconut chicken salad, cucumber, pickled ginger aioli, candied peanuts (DF, GF)	\$29

SIDES

Rocket, pickled beetroot, feta with white balsamic dressing (GF)	\$14
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DESSERTS

Sticky date pudding, walnut praline, vanilla ice cream, whisky caramel sauce	\$17
Vanilla bean brulée, brandy snap, coffee crema	\$17
Dark chocolate mousse, orange crumb, vanilla cream, Cointreau syrup	\$17