



BILL OF FARE

FOR
PATRONS & NAVAL OFFICERS



Burgers

[GF] bun available +\$2
Dairy-free [V] cheese sub available

Cheeseburger [+GF] \$23

beef patty, cheese, house pickles, diced onions,
mustard, & t-sauce
— add bacon +\$3

Chicken Burger \$26

fried chicken thigh, bacon, cheese, pickles, pickled
red onion, & sriracha mayo

Vegan Chicken Burger [V] \$26

vegan fried chicken, facon, vegan cheese, pickles,
pickled red onion, & sriracha mayo

Fish Burger \$25

beer-battered market fish, rocket, pickles, & tartare

all burgers are served with fries & aioli

Main Meals

Beer-Battered Fish & Chips \$26

hand-cut chips, slaw, & tartare

Smoked Salmon Salad [GF] \$25

rocket, broccoli, crispy kale, cabbage, pickled red
onion, & lemon-garlic vinaigrette

Vegan Chicken Salad [V] \$25

rocket, broccoli, crispy kale, cabbage, pickled red
onion, & lemon-garlic vinaigrette

Pizzas

[GF] pizza bases available +\$3
Dairy-free [V] cheese sub available +\$1

Maggie May [Vg] [+V, +GF] \$22

pomodoro, buffalo mozz, & basil

The Four Cheese [Vg] [+GF] \$25

mozz, buffalo mozz, smoked scamorza, parmesan,
& rocket

Fable & Fungi [Vg] [+V, +GF] \$24

bianca base, mozz, mushrooms, black olives,
& crispy kale

The Harbour Master [+GF] \$26

bianca base, smoked salmon, mussels, prawns,
cherry tomatoes, chilli oil & chives

UTB [+GF] \$25

pomodoro, mozz, smoked scamorza, pepperoni,
& chilli oil

Beak on the Portside [+GF] \$26

pomodoro, mozz, chicken, bacon, red onion,
& rum BBQ sauce

all pizzas are made with our house dough

Dessert

The Drunken Waffle \$12

deep-fried waffle served with vanilla ice-cream,
& rum caramel sauce

PLEASE LET US KNOW IF YOU HAVE ANY
DIETARY REQUIREMENTS

OUR AIOLI IS VEGAN, MADE IN HOUSE,
& IS THE BASE FOR ALL OUR MAYO SAUCES.

DIETARY CODE:

GLUTEN-FREE: [GF]

VEGETARIAN: [Vg]

VEGAN: [V]

SNACKS

Sailors Ship Rations [GF, v] \$8

spiced & roasted cashews, almonds, & walnuts

Warm Olives [GF, v] \$8

Reg. // Lrg.

Hand-Cut Chips [GF, v] \$13

served with aioli & T-sauce

Beer-Battered Fries [v] \$13

served with aioli & T-sauce

Salt & Pepper Squid \$14 // \$22

served with tartare

Chicken Tenders \$15 // \$24

served with sriracha mayo & aioli

Beer-Battered Onion Rings [v] \$11 // \$19

served with T-sauce

Jalapeño Poppers [vg] \$14 // \$22

crumbed jalapeños filled with cheese
& served with T-sauce

Chargrilled Broccoli [vg] \$14 // \$22

with citrus, toasted sesame seeds,
& served on labneh

Mac & Cheese Croquettes [vg] \$15 // \$22

crumbed and fried balls of mac & cheese
served with T-sauce

Loaded Caribbean Fries \$18 // \$26

beer-battered fries with cheese, bacon, caramelised onions,
& jerk mayo

— **Vegan Caribbean Fries** [v] \$17

Garlic Flatbread [+GF] \$16

oven-fired flatbread with garlic butter & herbs
add Mozz or Vegan Mozz +\$3



Little Beer Quarter
Welcomes Ye To

WELLINGTON ON A PLATE

chart a course to

The Siren Song Tavern

Loose Lips Sink Chips

WOAP FESTIVAL BURGER

pulled pork shoulder with Kāpiti smoked cheddar, jerk coleslaw,
pickles, crispy shallots, potato crisps, & rum BBQ sauce
between a seeded brioche bun.

— served with paprika crinkle-cut fries w/ jerk mayo —

\$25

paired with DvB Loud and Clear
DDH Bright IPA 5.7%:

\$37

AUGUST 3 – AUGUST 23

FESTIVAL COCKTAILS

by decree of the republic of free men,
all Pirates shall set sail for

Tortuga

pineapple and coconut rum, orgeat, triple
sec, lime juice, & a splash of dark rum



\$20

garnished with
dried pineapple, luxardo cherry

by decree of His Majesty the King,
all Privateers are to enlist at

Port Royal

port, cognac, red vermouth



\$20

garnished with
dried orange

VISA WELLINGTON ON A PLATE **!O!**

BURGER
WELLINGTON