

Hooked

NOON TIL LATE

SMALL PLATES

ARTISAN CHOICE 11

House baked breads w/ infused olive oils & dips.

OKA 19

Island style ceviche coconut cream, pickled vegetables, fresh herbs GF DF

SALT & PEPPER SQUID 20

HkD secret spice crumb w lemon aioli GF

AVOCADO & FETA BRUSCHETTA 19

Pickled herb salad, heirloom tomato on charred purple rye

TACOS 14

-Cajun fish w/ citrus slaw, fresh herbs, topped w/ a lemon and lime crema GF

or

-Spice coated Tofu citrus slaw, fresh herbs w/ a vegan sour cream & sriracha mayo VGN

HKD BAO BUNS TWO 14 FOUR 26

Spicy roasted pork, hoisin, pickled cucumber, fresh herbs, crumbed sesame crackling.
Tofu vegan option

CRISPY CHICKEN NIBBLES 17

Spiced coated chicken pieces tossed in a maple sriracha dressing w/ Harissa mayo GF

QUINOA SALAD 17

w/ beets, shaved desiccated coconut, toasted seeds & nuts
Citrus vinaigrette GF VGN

HOOKED MEZZE 48

Charcuterie: meats, smoked fish, salad, olives, seeds, nuts, fruits, crackers, breads, dips

Vegecuterie: tofu, quinoa, salad, olives, seeds/nuts/fruits, crackers, breads, dips

BIG PLATES

GREEN-LIPPED MR MUSSEL POT 25

White wine, chilli, garlic, lemon & herbs, Ciabatta GFA

FISH & CHIPS 28

Summer Sprig & Fern beer batter, slaw, chunky chips, house tartare

HKD SEA-SPAGHETTI 30

Hot wok of Tamari prawns, calamari & Green Lipped mussels, spring onion w/ confit garlic, chilli & white wine tamari

CHICKEN CURRY 28

House made curry paste in a light coconut broth, seasonal vege, served with a fragrant coconut jasmine rice GF DF

VEGAN TOFU CURRY 28

CRY BABY BEEF - THAI STYLE (Seua Rong Hai) 32
Asian inspired marinated beef steak w/ spicy dipping sauce (Nahm Jim jaew) GF DF

OINK ON THE BEACH 34

Twice cooked crispy pork belly, served with an orange mustard cream sauce, carrot, beetroot, cucumber, mixed leaves, edamame beans & beansprouts

CHILLI VEGETABLE SPAGHETTI 26

Seasonal vegies panfried with chilli confit oil & green shallots w/ white wine tamari VGN

THE HKD-BURGER 24

Pure Tasman beef pattie w/ cheese, beetroot relish, tomato, lettuce & fries. Add fried egg + 3

EXTRAS

Chunky fries w/ house seasoning, aioli & ketchup 10

Green garden salad mix, house vinaigrette 8.5

Boost salad - carrot, beetroot, cucumber, mixed leaves, edamame beans, beansprouts 14

Tamari spritzed seasonal greens 8.5

Charred bread 6

FINALE

CHEESE MAKERS MARK 21

Wonderfully local, our cheeses makers selection served w/ house sourdough, infused oils & Marahau honey

VANILLA PROFITEROLES GF 15

w/ chocolate sauce

STICKY COCO BROWNIE GF 15

Gluten free take on a classic, gently warmed & topped w/ vanilla bean ice-cream & berry compote

RASPBERRY SORBET 15

w/ macerated berries & fresh mint

HOKEY POKEY W/HONEYCOMB CRUMB 11

New Zealand's favourite ice cream