

# dinner at milk & honey

head chef hayden esau

small plates & sides from 3pm / larger plates from 6pm  
drinks and sweets all day  
*please inform staff of any allergies*

## SNACK PLATES

daily bread & dip **8**  
*add an extra dip + 2*

edamame, rice wine vinegar flakes **8**

potato skins, kimchi mayo **10**

kimchi guacamole, grilled flat bread **12**

steamed bun, fried chicken, pineapple & kimchi  
slaw **11**

steamed bun, crispy pork belly, hoisin, pickled  
cucumber **12**

## SMALL PLATES

**all 16**

panfried pork and cabbage dumplings, sticky rice  
vinegar dipping sauce (8 dumplings per serve)

raw fish marinated in red curry coconut, crispy  
dumpling wrappers

crispy fried chicken thigh, korean chilli, nuoc cham

tempura prawns, tamarillo nam phrik dipping sauce

seafood sui mai with scallop, yellow bean caramel  
(3 per serve)

tempura fish sliders, tartare mayonnaise, cos, pickle

seasonal house made soup

## LARGE PLATES

beef sirloin, potato gratin, grilled asparagus, shitake  
mushroom dumpling, cranberry & mushroom jus  
**34**

crispy pork belly, parsnip puree, sesame, apple &  
broccoli salad, tamarind caramel **32**

fresh egg noodle bowl with crunchy chicken, thai  
coconut sauce, kaffir lime, cucumber, coriander,  
mint **28**

bacon ramen, noodles, slow cooked korean pork  
shoulder, soy broth, kimchi, soft egg **28**

panfried fish, grilled spiced prawns, wasabi pea  
puree, crispy flatbread, cucumber, parsley, lemon  
salad **33**

bostock's organic free range chicken leg confit,  
cauliflower cous cous, labne, dried fruit & honey  
walnuts **29**

## SIDES

hot daily greens **6.5**

roast butternut squash, ssamjang, crispy shallots **8**

coconut and kimchi rice **7**

fries, aioli **7**

green salad **6**

potato gratin **8**

## CHEESE

### 40g cheese per serve / crackers made in house

origin earth 'sleeping giant' aged sheep's cheddar,  
rosemary infused honey, oat crackers **14**

waimata manuka ash rubbed brie, sesame crackers,  
cranberry & onion jam **14**

all of the above **25**

## SWEETS

### all 15.5

turkish delight ice cream pie, rose water chantilly  
cream, sugared almonds

lemon posset, vanilla bavarois, berry gel

sticky south african pudding, orange custard,  
strawberry ice cream, spiced biscuit

white & dark chocolate mousse, nutella crumb,  
toasted marshmallow, rum poached pears

apple tart tatin, vanilla ice cream, apple wafer  
(cooked to order; takes 12 minutes)

## ICE CREAMS & SORBETS

### ask your waiter for today's flavours

one scoop **5**, two scoops **8**, three scoops **11**

affogato – two scoops of vanilla bean with  
hawthorne espresso **10**  
*add your choice of liqueur +5*

## SOMETHING SMALL TO FINISH

biscotti & a glass of local sticky **15**  
dark chocolate sea salt fudge & a shot of patron  
XO café 'incendio' **11**

## LIQUEURS

### 45mls

amaretto, frangelico, nocello, licor 43 **8**  
drambuie, gran marnier, st germain **9**  
patron XO café 'incendio' (30ml) **9**

## DESSERT WINE / BEER / COCKTAIL

### 45mls / 75mls

la collina 'tardi' LH viognier **9.5 / 14.2**  
wooling tree 'tickled pink' LH pinot noir **9.3 / 14**

## PORT-LIKE

### 45mls / 75mls

clearview sea red (HB) **6 / 10**  
trinity hill touriga (HB) **9.3 / 15.5**

## COGNAC / ARMAGNAC / GRAPPA

### 45mls

henessey VS cognac **12**  
henessey VSOP cognac **13**  
remy martin VSOP cognac **13**  
delord VSOP bas-armagnac **14**  
delord XO bas-armagnac **18**  
luigi francoli barrique 5 year old grappa **12**  
luigi francoli barrique 7 year old grappa **15**

## WHISKY

### 45mls

laphroaig **18**  
bowmore **14**  
the glenlivet **12.8**  
talisker **16**  
chivas regal **12.5**  
johnnie walker black **10** / green **14**  
thomson (NZ) 8 year old **10.5** / 18 year old **19.8**

## GLOSSARY

**char siu** – a popular chinese marinade used on barbecued or grilled meats.

**chimichurri** – a tangy argentinian sauce with parsley, onions and oregano. we add roast capsicums for colour & flavour.

**dashi** – a japanese stock made from kelp & dried fish. very umami.

**freekeh** – a super grain made from green durum wheat.

**furikake** – dry japanese seasoning, typically used atop of rice, meat and vegetable dishes.

**hoisin** – a chinese style barbecue sauce.

**japanese rice** – an approximation anyway. ours includes shiitake mushrooms, sesame, tamari & rice wine vinegar.

**kimchi** – hayden's favourite food! korean pickled cabbage. spicy & sour, fermented in our own kitchen.

**labne** – strained yoghurt.

**massaman** – persian inspired thai curry.

**miso** – fermented soy bean paste. super good for you.

**nuoc cham** – the common name for a variety of vietnamese dipping sauces that are sweet, salty, spicy and sour in flavour.

**nam phrik** – thai style viscous, chilli based hot sauce.

**ramen** - japanese noodle soup.

**raita** – yoghurt & cucumber – indian condiment.

**ssamjang** – korean chilli paste, miso, spring onion, sesame.

**shiitake** – a japanese mushroom a bit like a white button but more exotic because it's asian

**tamari** – low/no gluten soy sauce. our tamari is always gluten free and the only soy sauce we use.

**tamarind** – a sweet & sour fruit mainly used for its tangy properties.

**umami** – a savoury flavour considered the "fifth taste" (after salty, sweet, etc.).

**vincotto** – cooked must of Negroamaro and Malvasia grapes, long aged in oak barrels

**zaatar** – a middle eastern spice mix.