




SHARESIES

 **LORD OF THE FRIES**
REG - 10 DOUBLE - 18 (BOTH SAUCES)
(Can be GF) STRAIGHT fries with your choice of Vegan Hoot aioli or Tomato sauce (extra sauce +0.2).
Add: spicy togarashi seasoning (+0.2)

 **LORD OF THE GRAVY FRIES**
REG - 15 DOUBLE - 28
(Can be GF) STRAIGHT fries
with vegan mushroom gravy and your choice of vegan, smoked cheddar or tasty cheese.
ADD: Blue cheese +2 Feta +2.5 Wild meatballs +6 Fried chicken +7 Bacon +5 Plant Bacon +8 Hemp Chicken +8.5

 **POLENTA CHIPS**
REG - 7 DOUBLE - 13
(Can be GF) polenta chips with vegan Hoot aioli.

 **TOFU BITES**
REG - 8.5 DOUBLE - 16
(Can be GF) Crispy fried tofu pieces with Hoot aioli

 **CORN 'N' JALAPENO NUGGETS**
REG - 13 DOUBLE - 24
Crispy fried corn, jalapeno and cheese nuggets or
crispy fried corn, jalapeno and vegan cheese nuggets
with Hoot aioli.

 **EDAMAME - GF - 9.5**
Soybeans with Japanese togarashi and sea salt.

 **GARLIC BREAD - 9**
Toasted baguette topped with fresh garlic, herbs
and olive oil.
 **CHEESY GARLIC BREAD - 10**
As above, topped with melted cheddar or vegan
cheese.



COUNTERCULTURE

BOARD GAME CAFÉ & BAR

SMALLER

WILD MEATBALLS - 14
Wild venison and wild pork meatballs with rich
tomato sauce, tasty cheese topped with pesto and
served with toasted baguette.

MAC VS MINIONS
MUG - 13.5 BOWL - 17
Macaroni with creamy cheese sauce & herbed panko
topping. Add: bacon +5 sundried tomatoes +4 Plant
bacon +8

KIDS KAI

GF bun +2 Side of fries +5 Bacon +5
Plant bacon +8


CHICKEN BAMBINO - 15
Fried chicken, cheddar, on an oatilicious bun with
cos lettuce, Beetroot and tomato sauce.

 **VEGAN BURGER - 13.5**
Vegan patty, vegan cheddar, on an oatilicious bun
with cos lettuce, beetroot and tomato sauce.


KID'S MAC 'N' CHEESE - 13.5
Macaroni with creamy cheese sauce & herbed panko
topping. Add: bacon +5 Sundried tomatoes +4


KIDS WILD MEATBALLS - 14
Wild venison and wild pork meatballs with rich
tomato sauce and melted tasty cheese served with
toasted baguette.

PIZZA

ITALIAN STONE-BAKED PIZZAS
 **MARGHERITA - 18**
Tomato sauce, mozzarella or vegan mozzarella and
basil pesto.

SALAME - 20
Tomato sauce, mozzarella, salami.


 **FUNGHI - 20**
Tomato sauce, mozzarella or vegan mozzarella and
mixed mushrooms.

 **HAWAIANA - 21**
Tomato sauce, mozzarella, free range bacon and
pineapple or with vegan mozzarella and Berkano
plant bacon.

RUCOLA E FORMAGGIO BLU - 21
Tomato sauce, mozzarella, fresh rocket and blue
cheese.

FETA OLIVA E CIPOLLA CARAMELLATA - 21
Tomato sauce, mozzarella, olives, balsamic
caramelised onions and feta.

POLPETTE DI CERVO SELVATICO - 21
Tomato sauce, mozzarella, wild venison and pork
meatballs with plum sauce.

 **POLLO DI BUFALA - 23**
Tomato sauce, mozzarella or vegan mozzarella,
sliced fried chicken or hemp chicken with pickle,
buffalo sauce, blue cheese and ranch dressing.


LAST FOOD ORDERS
8 : 4 5 P M MON - SAT AND
8 . 1 5 P M SUN

MAINS

GF bun +2 Bacon + 5
Plant Bacon +8

YES DEER - 24 (DOUBLE - 30)
Wild venison and wild pork patty, spiced plum
sauce, smoked cheese on ciabatta with cos, red
onion, pickle, beetroot and tomato jam with a side
of fries.

FOWL PLAY! BURGER - 24
Fried chicken, spicy buffalo sauce, blue cheese,
ranch sauce on ciabatta with cos, red onion, pickle,
beetroot and tomato jam with a side of fries.

 **YES VEGAN DEER - 26 (DOUBLE - 34)**
Chipotle patty, spiced plum sauce, vegan cheddar or
smoked cheese on ciabatta with cos, red onion,
pickle, beetroot and tomato jam with a side of fries.

 **VEGAN FOWL PLAY! BURGER - 26**
Fried hemp chicken, spicy buffalo sauce, vegan
cheddar or blue cheese, ranch sauce on ciabatta
with cos, red onion, pickle, beetroot and tomato jam
with a side of fries.



CHECK OUT OUR SPECIALS BOARD FOR MORE

SWEETS

I SCREAM - GF - 12
3 scoops house made ice cream - check specials
board*.

CHOCOCHULO - GF - 12
Warmed brownie with 1 scoop house made ice
cream.

SLAM IT! - 13
1 scoop house made ice cream between 2 choc
chunk cookies.

GF - Gluten free  - Vegan  - can be vegan
Our kitchen handles nuts, eggs, dairy, gluten
Please inform us of any allergies

DRINK

COFFEE

BLACK - 4.5 WHITE - 5.5

CHOCOLATE - 5.5 CHAI - 5.5

Large/Takeaway +0.5
Soy/Oat/Coconut Milk +0.5
Syrup shot +0.5

ICED COFFEE/CHOCOLATE - 8.5

Made with vanilla ice cream

AFFOGATO - 8

Baileys/Cointreau/Kahlua +8

LEMON, HONEY & GINGER - 5.5

TEA

SMALL - 5 LARGE - 6

English Breakfast	Kawakawa	Tokyo Lime
Earl Grey	Sencha	Peppermint
Chai	Berrylicious	

JUICE

KARMA - 6.5 KERI - 5.5

Apple	Pineapple
Orange	Cranberry
Orange, apple & mango	
Carrot, orange & turmeric	
Apple, guava & passionfruit	
Apple, blackcurrant & raspberry	

HARDIEBOYS - 7

Freshly squeezed OJ (when available)

FIZZ

KARMA - 6.5

Cola
Sugarfree Cola
Lemmy
Razza
Gingerella

PETE'S - 6.5

Raspberry Kola
Feijoa Lemonade

KOMBUCHA - 7

Ginger & Lemon
Lemon & Raspberry

HARDIEBOYS - 7.5

Ginger Beer (when available)
Limeade (when available)

ALL GOOD - 6.5

Blackcurrant

LEMON, LIME &
BITTERS - 5



COUNTERCULTURE

BOARD GAME CAFÉ & BAR

BEER

LAGER

Steinlager Classic (5%) - 9
Garage Project "Beer" (5%) - 10

PILSNER

Fortune Favours "Adventurer" (5%) - 11
Panhead "Port Rd" (5.2%) - 10.5

ALE

Fortune Favours "Naturalist" (5.3%) - 11
Panhead "Quickchange" XPA (4.6%) - 11
Panhead "Supercharger APA (5.7%) - 11
Fortune Favours "Wellingtonian" IPA (6%) - 11
Kereru "Auro" GF (5%) - 12

SOUR

Cowabunga Brewing - Tangerine Sour (4.5%) - 12
Garage Project "Electric Dry Hop Acid Test" (4.2%) - 10
Sawmill Seasonal Sour 440ml (4.5%) - 14

DARK

Kereru "For Great Justice" Coconut Porter (4.7%) - 11
Garage Project Cereal Milk Stout (4.5%) - 10.5

CIDER

Rochdale Apple (4.5%) - 10
Rochdale Pear (4.5%) - 10

LOW & NON-ALC

Good George "Small Wonder" (2.5%) - 8.5
Garage Project "Fugazi" (2.2%) - 9
Garage Project "Tiny" (0.5%) - 8
Sawmill "Bare Beer" (0.5%) - 8

CHECK THE
BLACKBOARD FOR TAP
BEER!

MOCKTAILS

INCAN GOLD - 11

Passionfruit, fresh citrus, lime
& bitters, topped with lemonade

SNAKE OIL - 13

Pomegranate molasses with lemon,
lime and mint, topped with tonic

SMASH UP - 11

Lemon, bay leaves and mint,
topped with ginger ale

MUNCHKIN - 12

Cranberry & pineapple juices, with
fresh lemon and agave syrup

WINE

SPARKLING

Haha Brut Cuvee - 11

WHITE

Mt. Ridge Sauvignon Blanc - 10
Whitehaven Sauvignon Blanc - 12
Starborough Pinot Gris - 11
Grove Mill Chardonnay - 10.5
Giesen Riesling - 10

ROSE'

Durvillea Pinot Rose' - 10

RED

Matahiwi Pinot Noir - 12
Mt. Ridge Merlot - 10
Alpha Domus Merlot Blend - 11
Alpha Domus Syrah - 11
Kirrihill Shiraz - 11

COCKTAILS

EL DORADO DAIQUIRI - 17

Havana rum, lime & passionfruit
STONE AGE SOUR - 17

Stolen dark rum, lemon, sugar,
egg white with a bitters swirl

RED FLAG NEGRONI - 17

Gordon's gin, Campari and Rosso Vermouth

PINK HIJINKS - 16

Stolichnaya vodka, cranberry and pineapple
with a splash of passionfruit

POMEGRANATE PLANET - 18

Sauza tequila, Cointreau, brown sugar,
lime and Grenadine

HOT ZONE - 14

Famous Grouse scotch, lemon, honey and
ginger - served hot

CHOCOLATE FACTORY - 19

Solichnaya vodka, Bailey's, Kahlua,
fresh espresso and chocolate sauce

BOOZY FLOATS - 19

Your choice of spirit and mixer served
with a scoop of ice cream

Looking for a classic cocktail?
Ask us if we can make it!

SPIRITS

Mixer + 0.5

VODKA

Stolichnaya - 9

GIN

Gordon's - 9
Reid & Reid - 11

TEQUILA

Sauza - 9

RUM

Havana Club 3yo - 9
Stolen Dark - 9

BOURBON

Jim Beam - 9

WHISKEY

Famous Grouse - 9
Auchentoshan 10yo - 11

LIQUEURS / APERITIF

Bailey's - 9
Cointreau - 10
Kahlua - 9
Campari - 10
Rosso Vermouth - 10