

LITTLE SHARES

<b>Rudi's fries</b> Skin on french fries OR Crispy beer battered chips w/ aioli *	9.5
<b>Vienna loaf</b> (baked fresh on site) served w/ butter, olive oil, balsamic vinegar & dukkah	15
<b>Beer battered Mc Clure's Pickles</b> w/ marinated Buffalo cheese	15.5
<b>Steamed greens with chilli soy dressing</b> w/ steamed bok choy, broccolini spears, cherry tomatoes, chilli, ginger & sesame soy dressing	16
<b>Crispy parmesan polenta sticks</b> w/ chilli & rosemary sea salt & horseradish aioli *	16
<b>Mediterranean eggplant</b> Eggplant wedges brushed with our Harissa marinade and lightly coated in a mediterranean crumb. Served w/ Harissa dipping sauce	16
<b>Smoked fish croquettes</b> House smoked Trevally croquettes in a Panko and Parmesan crumb w/ smoked chipotle mayo	18

<b>JALAPENO &amp; BRIE POPPERS</b> Beer battered w/ Rudi's Pilsner and served w/ Bloody Mary dipping sauce **	16
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BIGGER SHARES

<b>Rudi's power salad</b> w/ cos lettuce, crispy bacon, edamame beans, roasted capsicum, cherry tomatoes, roasted kumara & chilli w/ a creamy caesar dressing	18
<b>Steamed broccolini &amp; crispy maple bacon salad</b> w/ rocket, parmigiana, house pickled onions & balsamic mayo	19
<b>Bang-bang free range chicken &amp; noodle salad</b> w/ spring onion, chilli, peanuts, sprouts, vermicelli noodles w/ a corriander & soy dressing	19

<b>FREE RANGE FRIED CHILLI CHICKEN</b> w/ spring onion, coriander, roasted peanuts, japanese mayo & Sriracha sauce	19
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<b>Chilli cheese burger sliders</b> (x3) w/ McClures pickles & house made Whisky BBQ sauce	20
<b>Twice cooked crispy lamb ribs</b> w/ Dr. Rudi's chimichurri sauce *	21.5
<b>Dr. Rudi's free range chicken wings</b> Choose from either BBQ, Hot or Super Ghost pepper HOT sauce (not for the faint hearted). Served w/ house-made blue cheese sauce	23
<b>Baby back pork ribs</b> seasoned overnight in Dr. Rudi's secret dry rub, slow roasted & served w/ shallots, ginger & sesame soy dressing	25
<b>Rudi's steak salad</b> w/ rocket, cucumber ribbons, cherry tomatoes, edamame beans, sliced radish w/ balsamic dressing & parmesan cheese. Topped w/ a med rare sliced 200g Angus Beef Sirloin	26.5

SEAFOOD SPECIALTIES

<b>Salt &amp; pepper squid bowl</b> w/ house-made Wasabi aioli *	16
<b>Fish sliders</b> (x3) Line caught Kingfish sliders w/ coleslaw and house-made tartare sauce. Grilled or battered	19
<b>Rudi's tasty fish tacos</b> (x2) Lightly crumbed line caught Trevally fillets in warm flour tortillas nestled on a cos lettuce & wasabi mayo base w/ a tangy mango salsa & topped w/ smashed avo	19.5
<b>Crispy snapper wings</b> w/ lemon wedges & house-made tartare sauce **	22
<b>Fresh oysters</b> Ask your waiter for todays freshly shucked Oysters	21/42

<b>KINGFISH &amp; TARO NACHOS</b> Marinated Kingfish (pineapple & ginger kombucha) w/ edamame, orange, chilli, coriander, wasabi mayo and capsicum coulis. Crispy house-made taro chips, topped w/ Oaxaca (pronounced: woh-ha-ka) Mexican style buffalo string cheese*	22.5
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PLATTERS

<b>BREWER'S</b> 50 (Feeds 2-3) / 90 (Feeds 4-6) Smoked pork loin, spiced pork, sunka prosciutto, traditional kulen salami. Served w/ chicken liver & bacon pate, McClures pickles, house marinated olives, smoked tomato chutney & a Vienna bread loaf baked in-house. Accompanied by a selection of boutique cheeses; de Moutere & Little Blue from Little River in Nelson & a 2015 Vintage Gouda from North Waikato	
<b>CHICKEN BOARD</b> 90 (Feeds 4) Free range chicken three ways, whole twice cooked spatchcock, marinated free range chicken skewers & Dr. Rudi's fried chilli chicken served w/ fresh baked bread, flour tortillas, home-made coleslaw, avocado salsa & chipotle aioli	
<b>RIB FEAST</b> 90 (Feeds 4-6) Be prepared to get your hands dirty! Baby back pork ribs seasoned in Dr. Rudi's secret dry rub smothered in Whisky BBQ sauce. Crispy twice cooked Martinborough lamb ribs w/ Chimichurri sauce. South Island sous vide smoked venison short ribs & Dr. Rudi's slow cooked grass fed beef ribs. Served w/ colesaw, warm ciabatta, herb butter & red wine jus	

<b>DR. RUDI'S OCEAN FEAST</b> Fresh scampi, oysters, prawns, salt & pepper squid, scallops, smoked salmon, mussels, soft shell crab & ceviche w/ soft tortillas & house-made sauces	175 (Feeds 6)
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<b>KIDDIES PLATTER</b> 15 Mini fish & chips, ham, cheese, carrot & cucumber sticks, tomato, mozzarella & basil salad, served w/ a ciabatta bun (& an ice cream cone)	
*Gluten Free	
**Can be made Gluten Free	

PIZZA BY THE FOOT

Choose either 1, 2 or 3 feet of pizza

<b>MARGHERITA</b> Bocconcini, mozzarella, cherry tomatoes & basil	16/32/48
<b>SPINACH &amp; MUSHROOM</b> Spinach, portobello mushrooms, olives, mozzarella & feta	16/32/48
<b>HAWAIIAN</b> Champagne ham, pineapple & mozzarella	16/32/48

<b>PORK BELLY</b> Slow cooked pork belly, kumara, red onion, mozzarella & baby watercressa	19/38/57
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<b>SEAFOOD</b> Fresh fish, prawns, mussels, rocket, mozzarella & citrus aioli	20/40/60
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<b>RUDI'S BIG MAC PIZZA</b> Beef, special sauce, lettuce, cheese, pickles & onions	20/40/60
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<b>GOATS CHEESE &amp; CARAMELISED ONION</b> Chèvre Goats cheese, caramelised onion jam, rocket leaves & mozzarella on a roasted garlic base	20/40/60
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<b>LOST SOULS</b> Pepperoni, jalapenos, red chilli, mozzarella w/ Sriracha hot sauce	22/44/66
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<b>CHICKEN &amp; BACON</b> Roasted free range chicken, bacon, cream cheese, caramelised onion, spinach & mozzarella	23/46/69
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<b>THE MEXICAN</b> Spiced ground beef, jalapenos, chilli beans, mozzarella, sour cream, guacamole and house-made corn chips	24/48/72
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<b>CARNIVORE</b> Pepperoni, ground beef, bacon, chorizo & red onion w/ BBQ sauce	24/48/72
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<b>DESSERT PIZZA</b> Nutella, caramelised bananas, mint, mascarpone & a scoop of ice cream	18/36/54
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<b>“ONE FOOT AT A TIME”</b> McClure's sweet & spicy pickles, confit garlic butter, onion jam, chèvre goats cheese, mozzarella, rocket, Parmigiano Reggiano & balsamic reduction on toasted pide. Topped w/ a McClure's whole spicy pickle & shoestring fries w/ truffle & shaved Reggiano	20
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## TAP BEER

	Glass	Jugs 1.8L
<b>Rudi's Tasting Crate</b> <b>(Get four 150ml tasting glasses of any tap beers)</b>		<b>20</b>
Rudi's 'Lady Louise' Lager	12.5	50
Rudi's 'No Sleep Til Brooklyn' APA	12.5	50
Rudi's 'Dutch Courage' IPA	12.5	50
Rudi's 'White The Lightening' Wheat Beer	12.5	50
Rudi's 'Voyager' XPA	13	52
Black Dog 'Pug Life' Extra Pale Ale	12	48
Black Dog Brewing Co 'The Chomp' Pale Ale	12	48
Moa Apple Cider	12	48
Monteith's 'Original' Ale	12	50
Tiger	12	50
Monteith's 'Pointers' Pale Ale	12.5	50
Tuatara Brewing Co 'Aotearoa' Pale Ale	13	52
Black Dog Brewing Co 'Silly Mid On' IPL	13.5	54
Deep Creek Brewing Co 'Lava Lava' Mango Raspberry Sour	14	56
Lagunitas IPA	14	56
Hallertau Brewing Co 'Farmhouse' Saison Ale	14	56
Zeffer Brewing Co Plum & Ginger Cider	14	56
Moa Milk Chocolate Stout	14.5	58

## BEERS FROM THE FRIDGE

<b>Rudi's Lager Can</b>	<b>9</b>
Heineken 0.0%	7.5
Export Citrus	8
Amstel Light	8
Heineken Light	8
Heineken	9.5
Sol	9.5
Funk Estate 'Jungle Boogie' Blood Orange Sour	11
Sawmill Pilsner	12
Sawmill XPA	12
Zeffer 'Red Apple' Cider	12
Zeffer 'Cherry-Infused' Cider	12
8 Wired 'Flat White' Coffee Milk Stout (330ml)	12
Lone Bee Manuka Honey Sparkling Mead (330ml)	13

## CHAMPAGNE

	Glass	Bottle
Jacob's Creek Brut Cuvée (Barossa Valley, SA)	11	50
Jacob's Creek Prosecco Spritz (Barossa Valley, SA)	12.5	52
Mumm 'Cordon Rouge' Brut NV (Reims, France)	20	110
Canti Prosecco DOC 200ml Piccolo (Piedmont, Italy)		18
Canti Prosecco DOC 750ml (Piedmont, Italy)		70
La Marca Prosecco Magnum NV 1.5L (Veneto, Italy)		150
Veuve Clicquot Brut NV (Reims, France)		150
Beau Joie Rose Champagne (Épernay, France)		250
Perrier-Jouët 'Belle Epoque' Brut 2008 (Épernay, France)		430

## SAUVIGNON BLANC

	Glass	Bottle
The Grayling 2018 (Marlborough)	10	48
Whyte Estate 2018 (Marlborough)	12	52
Catalina Sounds 2018 (Marlborough)	13	62
Dog Point 2018 (Marlborough)	15	75

## ROSÉ

	Glass	Bottle
Montana Rosé 2017 (East Coast)	12	52
Hello Sailor 2017 (Marlborough)	12	52
SOHO 'Pink Sheep' 2018 (Marlborough)	13.5	62
Domaine Houchart 'Cotes de Provence' 2018 (Provence, France)	15	75

## PINOT GRIS

	Glass	Bottle
The Grayling 2018 (East Coast)	10	48
Lake Hayes 2018 (Central Otago)	13.5	62
Johner Estate 2018 (Wairarapa)	14	65
Hawkshead 2018 (Central Otago)	15	75

## RIESLING

	Glass	Bottle
Forrest Estate 'The Doctors' 2018 (Marlborough)	15	75

## NON ALCOHOLIC

Homegrown Orange, Apple, Pineapple, Cranberry & Tomato Juice	5
Karma Cola, Lemmy Lemonade & Gingerella Ginger Ale	5
Ch'i Sparkling Herbal Mineral Water	5
Red Bull	6
Otakiri Still/Sparkling Water 750ml	13

## COCKTAILS

Keep ya Gin up	Sloe Gin, Aperol, Navy Strength Gin, Cranberry, Fresh Lime & Bitters	18
Saturday Yo!	London Dry Gin, Peach Liqueur, Pineapple, Rassion Syrup, Fresh Lemon & Bitters	18
Splice up your Life	Coconut Rum, Watermelon Liqueur, House Made Lemon Cinnamon & Ginger Syrup, Pineapple, Fresh Lemon & Bitters	18
Flower Power	London Dry Gin, Elderflower Liqueur, Violette Liqueur, Rose Water Syrup, Rosé, Fresh Lemon & Bitters	19
Rumming out of Time...	Pineapple Rum, 3yr White Rum, Aperol, Pineapple, Cranberry, Coconut & Fresh Lime	19
Caribbean Queen	Smoked Rum, Spiced Pineapple Liqueur, Coconut Rum, Aperol, Sweet & Spice Syrup, Fresh Lemon & Bitters	20
Captain Barba	5yr Rum, Reposado Tequila Mandarin Cognac, Agave, White Peach, Fresh Lemon, Lime & Bitters	20
Freshen up Yah Kna!	Fresh Blackberry and Green Apples with London Dry Gin, Sloe Gin, Apple Liqueur, Honey, Blackcurrant, Fresh Lemon & Bitters	20

## SANGRIA

(All served w/ fresh fruit)

Red Sangria	Pinot Noir, Zinfandel, a Splash of Rosé, Brandy Liqueur, Rassion Syrup, Fresh Lemon, finished w/ a dash of Lemonade (1L)	35
White Sangria	Sauvignon Blanc, a Splash of Dry Pinot Gris, Rose Water Syrup, Fresh Lemon, finished w/ a spot of Sparkling Wine (1L)	35
Rosé Sangria	Rosé, a Splash of Dry Pinot Gris, Rassion Syrup, Strawberry Syrup, Fresh Lemon, finished w/ a spot of Sparkling Wine (1L)	35

## GIN & TONIC

Beefeater Pink w/ Juniper, Strawberry, Almond, Lemon, Orange Paired w/ Fevertree Elderflower Tonic	18
Ink Gin w/ Juniper, Orange, Lemon, Cinnamon, Cardamom, Butterfly Pea Flower Paired w/ East Imperial Yuzu Tonic	19
Four Pillars Rare Dry Gin w/ Juniper, Orange, Lemon, Blackberry, Cardamom, Cassia Bark Paired w/ Fever Tree Mediterranean Tonic	19

## CHARDONNAY

	Glass	Bottle
The Grayling 2017 (East Coast)	10	48
Bogle 2017 (California)	13	62
TW 'Reserve' 2015 (Gisborne)	15	75

## PINOT NOIR

	Glass	Bottle
Square Mile 2017 (Wairarapa)	11	52
SOHO 'McQueen' 2017 (Central Otago)	17	85
Amisfield 2016 (Central Otago)		99
Dog Point 2012 (Marlborough)		120

## MERLOT

	Glass	Bottle
Bird in Hand 'Two in the Bush' Merlot Cab 2016 (Adelaide Hills, SA)	14	65
Church Road 'McDonald Series' 2016 (Hawkes Bay)	15.5	80
Mollydooker 'The Scooter' 2016 (McLaren Vale, SA)		90

## SYRAH/SHIRAZ

	Glass	Bottle
Mr. Rigg's 'The Truant' 2016 (McLaren Vale, SA)	12	52
Bird in Hand 'Two in the Bush' Shiraz 2017 (Mt.Lofty Ranges, SA)	15	70
SOHO 'Valentina' Syrah 2017 (Waiheke)		80
Church Road 'Grand Reserve' Syrah 2016 (Hawkes Bay)		99

## CABERNET SAUVIGNON

	Glass	Bottle
Bogle 2016 (California)	13.5	65
Mollydooker The Maitre D' 2016 (McLaren Vale, SA)		90

## INTERESTING REDS

	Glass	Bottle
Bogle Old Vine Zinfandel 2016 (California)	14	65
Cupcake 'Red Velvet' (California)	14.5	70