



# CRAFTY TROUT MENU

## SMALL PLATES



**Edamame (GF/DF/Vegan) \$10**  
Blanched Young Soybean

**Squid Rings \$20**  
Squid rings in a spicy coating served with bang bang sauce

**Karage Chicken (GF/DF) \$19**  
Soy & garlic marinated deep fried chicken serve with slaw and Kewpie Japanese mayo

**Prawn salt n pepper (DF) \$19**  
Deep fried crispy prawns serve with aioli

**Crispy Cauliflower Bites (GF/DF) \$17**  
Cauliflower battered and fried until golden brown

**Honey soy pork belly bites (GF) \$19**  
Pork belly glazed with honey soy sauce

**Crafty Chips \$15**

## SHARING PLATES



**Garlic Bread \$15**  
Add cheese \$5

**Nachos (GF) \$23**  
Tortilla chips topped up with cheese, Your choice of vegetarian or Beef mince (Extra \$2) or chicken (Extra \$2), fresh salsa, Guacamole & Sour Cream

**Bruschetta \$20**  
bread with garlic, fresh salsa, balsamic, basil & Feta cheese

**Crafty platter for 2 \$30**

**Crafty Platter for 4 \$55**

**TROUT**  
**IN NEW ZEALAND NO ONE MAY BUY OR SELL TROUT.**  
**HOWEVER.....**  
**IF YOU CATCH A TROUT, WE CAN COOK IT FOR YOU!**  
**JUST ASK**





# CRAFTY TROUT MENU

## SALADS , BOWLS & PLATES



## BURGERS



### Sirloin Steak \$39

beef cooked per your choice with french onion mashed potato and vegetables

### Crafty Signature Chicken \$35

Sous-vide cooked free range chicken breast finished with white wine, bacon, mushrooms, spinach served with chips and salad

### Pork Belly (GF/DF) \$39

Honey soy juicy pork belly, 24 hr slow cooked sous vide served with chips and Steam Vegetables

### Fettucine \$28

Fettucine pasta cooked with white wine, creamy mushrooms, bacon & cheese Add Chicken \$5 Add prawns \$9

### Grilled Prawn salad (GF/DFA) \$29

Prawns in fresh salad with chef's secret sauce

### Warm Chicken Salad \$27

Chicken in fresh salad with feta, walnuts & Chef's special sauce

### Fresh Fish \$32

Tempura battered fish & Chips with salad

### Crispy Chicken Burger \$27

soy & Garlic marinated crispy chicken in brioche burger with chips

### Beef Burger \$29

Chef made 180gm Angus beef Pattie served with smoked cheese , bacon with chips

### Vegetarian Burger \$25

Falfal pattie with cheese, tomato, salad in brioche bun served with chips





# CRAFTY TROUT MENU

## LOADED BEEF SCHNITZELS

Served with Chips, Salad  
and SauerKraut

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Just Cheese	\$31
Roasted Tomato Sauce	\$31
Cheese and Mustard	\$33
Cheese and Horseradish Mayonnaise	\$33
Cheese and Roasted Tomato Sauce	\$33
Cheese and Gherkin	\$34
Cheese and Ham	\$34
Cheese, Ham and Roasted Tomato Sauce	\$37
Cheese and Pineapple	\$33
Cheese, Ham and Pineapple	\$37
Blue Cheese	\$34
Creamy Mushroom Sauce	\$33
Cheese and Creamy Mushroom Sauce	\$37
Cheese, Prawns and Garlic Aioli	\$37
Cheese, Prawns and Roasted Tomato Sauce	\$37

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## The Fisherman's Meal deal

### 1<sup>st</sup> Course

#### Fish of the day

Tempura battered fish with beer & Vodka with salad and chips

or

#### Standard Schnitzel

with sauerkraut, chips & salad

### 2<sup>nd</sup> course

#### Chocolate Beer Cake

with whipped cream

or

Ice-cream Sundae of your choice

## SET MENU

Minimum 2 People

2 COURSES @ \$45





# PIZZA MENU



## Garlic Buttered Pizza

with hops and rosemary	\$18	\$28
Add Cheese	\$20	\$30

## Fungi Pizza

	\$32	\$49
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Tomato base sauce, Mushroom, Red onion, cream cheese, Rosemary, Mozzarella & tasty Cheeses, pesto, Mayonnaise and Pinenutts

## Four Cheese Pizza

	\$32	\$49
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Tomato Base Sauce, Bacon, Red Onion, Basil Pesto, Mozzarella, Tasty, Parmesan & Cream Cheeses + Sweet Chilli Sauce

## Five Cheese

	\$31	\$49
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Tomato Base Sauce, Pickles, Walnuts, Rosemary, Mozzarella, Tasty, Parmesan, Blue & Feta Cheeses

## Not Trout!

	\$32	\$49
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Tomato Base Sauce, Salmon, Prawns, Fennel, Mozzarella, Tasty & Cream Cheeses + Lemon Aioli

## Vegan

	\$24	\$35
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Tomato Base Sauce, Mushrooms, Fresh Seasonal Herbs, Fried Shallots

## Fisherman's special

	\$35	\$49
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Tomato Base Sauce, Ham, Chorizo, Pineapple, Anchovies, Mozzarella, Tasty & Blue Cheeses + Sweet Chilli Sauce

## Classic Cheese & Tomato

with Mozzarella & Tasty Cheeses	\$20	\$28
Add Kalamata Olives + fresh herbs	\$23	\$33

## Beer Garden

	\$29	\$45
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Tomato Base Sauce, Roast Pumpkin, Spinach, Basil Pesto, Pinenuts, Feta, Mozzarella & Tasty Cheeses, + BBQ Sauce

## Breakfast

	\$29	\$45
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Tomato Base Sauce, Bacon, Egg, Spinach, Chilli Mozzarella, Tasty, Cream Cheeses + BBQ Sauce

## Rueben Delish

	\$32	\$49
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Tomato Base Sauce, Corned Beef, Sauerkraut, Gherkins, Mozzarella & Tasty Cheeses, Mayonnaise + BBQ Sauce

## Apricot Chicken & Bacon

	\$32	\$48
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Tomato Base Sauce, Chicken, Bacon, Cashews, Mozzarella & Tasty Cheeses + Apricot Sauce

## Beef Nachos

	\$32	\$48
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Tomato Base Sauce, Kidney Beans, Corn, Beef Mince, Chilli, Sour Cream, Corn Chips, Mozzarella & Tasty Cheeses + Sweet Chilli Sauce

## BBQ Meaty Feast

	\$35	\$49
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Tomato Base Sauce, Chicken, Ham, Chorizo, Rosemary, Mozzarella & Tasty Cheeses + Mayonnaise & BBQ Sauce

EXTRA TOPPINGS    ADD \$2 - \$5  
GLUTEN FREE BASES    ADD \$6

PLEASE NOTE GLUTEN FREE BASES ARE ONLY AVAILABLE FOR 11 INCH PIZZAS





# DRINKS MENU

## CLASSIC COCKTAILS



<b>Cosmopolitan</b>	<b>21</b>	42 below vodka, triple sec, cranberry and lime juice
<b>Espresso Martini</b>	<b>21</b>	Vodka, Kahlua and espresso
<b>Fair Lady</b>	<b>21</b>	Strawberry, Rose, Gin, lime soda
<b>Margarita</b>	<b>21</b>	Tequila, Cointreau & lime
<b>Mojito</b>	<b>21</b>	Classic Mojito with Bacardi rum, muddled with mint, soda & limes.
<b>Moscow Mule</b>	<b>21</b>	Ginger beer, 42 below vodka, fresh lime & mint
<b>Passionfruit Delight</b>	<b>21</b>	Passionfruit Syrup, Vodka, Lime and Cranberry
<b>White Russian.</b>	<b>21</b>	42 Below vodka, Kahlua and cream.

## Friday Special Cocktails

### \$15 Cocktails

3 Choices

New cocktails every week

Ask our Friendly staff for more details

## BOTTLED BEERS

<b>Guinness</b>	<b>15</b>	<b>Heineken</b>	<b>11</b>
<b>Stein lager classic</b>	<b>11</b>	<b>Pure Blonde low carb beer</b>	<b>11</b>
<b>Monteith IPA</b>	<b>11</b>	<b>Panhead pilsner</b>	<b>11</b>
<b>Export citrus 2%</b>	<b>11</b>	<b>Speights Summit ultra</b>	<b>11</b>
<b>Corona</b>	<b>11</b>	<b>Heinken 0</b>	<b>11</b>

## Mocktails

### Virgin Mojito 15

Muddled mint, fresh lime & soda

### Cucumber cooler 15

Fresh cucumber blended with lime and lemonade

### Sun Kissed 15

Mocktail with orange juice, Ginger ale and cranberry juice

## SPIRITS

<b>Gin</b>	<b>14</b>	<b>Jägermeister</b>	<b>14</b>
<b>Vodka</b>	<b>14</b>	<b>Jack Daniel's Black whiskey</b>	<b>14</b>
<b>Jim Beam Bourbon</b>	<b>14</b>	<b>Jameson's Irish Whiskey</b>	<b>14</b>
<b>Canadian Club Whiskey</b>	<b>14</b>	<b>Jose Cuervo tequila</b>	<b>14</b>
<b>Malibu</b>	<b>14</b>	<b>Frangelico</b>	<b>14</b>
<b>Kahlua</b>	<b>14</b>	<b>Cointreau</b>	<b>14</b>

## NON ALCOHOLICS

<b>Juices (by glass)</b>	<b>7</b>	<b>Soft Drinks</b>	<b>6</b>
(Orange, pineapple, apple)		(Coke, Coke no sugar, Fanta, Lemonade)	
<b>Ginger Beer</b>	<b>7</b>	<b>Lemon Lime Bitters</b>	<b>7</b>
<b>Sparkling water</b>	<b>7</b>		

<b>Fruit smoothies</b>	
Mango/mixed berry/banana honey/Tropical/	10.50

<b>Milk shakes</b>	
Chocolate/ strawberry/ banana/Caramel/	10.50





# CRAFTY TROUT

## BREWS ON TAP

	200ml	400ml	500ml
Taupo Pale Ale (5.6%)	\$8	\$14	\$17
Lager (5%)	\$8	\$14	\$17
Sinker Porter (The favorite) (6.6%)	\$9	\$15	\$18
Wheat Beer (Light) (5%)	\$8	\$14	\$17
Wheat Beer (Dark) (5%)	\$8	\$14	\$17
Pilsner (5%)	\$8	\$14	\$17
Sangria (6%)	\$8	\$15	\$18
Wild Manuka Sparkling Mead (5%)	\$8	\$14	\$17
Sparkling Mead Ginger Manuka (5.5%)	\$8	\$14	\$17
Hazy IPA (5.8%)	\$8	\$15	\$18
Davils Right Hand (12.5%)	\$12	\$20	\$24
Peach Cider (5%)	\$8	\$15	\$18
Apple Cider (5.0%)	\$8	\$14	\$17
Ginger Beer (4%)	\$8	\$14	\$17
Ginger Beer (0%)	\$	\$10	\$
Amber Lager (5.0%)	\$8	\$15	\$18



### TASTING RACKS

4 X 200ML GLASSES \$29

9 X 200ML GLASSES \$67



Try now Our special Dynamite shot **32%**  
(8 years aged porter) **\$12**

Happy hour Everyday 4pm- 6pm **\$12** for 400 ml glass

Did you know we have Off license and you can take your favorite  
beer home, Ask our friendly staff





# CRAFTY TROUT WINE

## MENU

		glass	bottle
Sparkling	Canti Prosecco DOC Mini (Veneto, Italy)	18	
	Mionetto Prestige Prosecco Mini (Veneto, Italy)	18	50
	Freixenet Prosecco Doc Mini (Veneto, Italy)	18	
Sauvignon Blanc	Arrogant Frog Sauvignon Blanc (Languedoc, France)	15	50
	Banrock Station Sauvignon Blanc (South, Australia)	13	60
	De Bortoli DBFS Sauvignon Blanc (New South Wales, AU)	13	70
	Mud House Sauvignon Blanc 2025 (Marlborough, NZ)	13	
Pinot Gris	Allan Scott Pinot Gris 2025 (Marlborough, NZ)	13	60
	De Bortoli DBFS Pinot Grigio NV (New South Wales, AU)	13	60
	Lake Chalice The Falcon Pinot Gris ( Marlborough, NZ)	13	60
	Mud House Pinot Gris 2025 (South Island, NZ)	13	60
Merlot	Allan Scott Merlot 2025 (Hawkes Bay, NZ)	13	
Chardonnay	Arrogant Frog Chardonnay ( Languedoc,France)	15	70
	Banrock Station Chardonnay ( South, Australia)	13	60
	De Bortoli DBFS Chardonnay (New South Wales, AU)	13	60
	Mud House Chardonnay (Marlborough, NZ)	13	60
Rose	Allan Scott Rose 2025 ( Marlborough, NZ)	13	60
	Arrogant Frog Rose 2024 (Languedoc, France)	15	70
	De Bortoli DBFS Rose NV (New South Wales, AU)	13	60
	Mud House Rose (Marlborough, NZ)	13	60
Shiraz	Arrogant Frog Croak Shiraz 2023 (Languedoc, France)	15	70
	De Bortoli DBFS Shiraz NV (New South Wales, AU)	13	60
	Hardys Shiraz 2022 (McLaren Vale, Australia)	13	60
Malbec	Chakana Nuna Estate Malbec 2023 ( Mendoza, Argentina)	18	80
Pinot Noir	Allan Scott Pinot Noir 2025 (Marlborough, NZ)	13	60
Cabernet Sauvignon / Merlot	Dark Horse Cabernet Sauvignon 2023 (California)	18	80
	Arrogant Frog Cabernet Merlot 2024 (Languedoc, France)	15	70
Port	Wolf Blass Tawny Port	16	
	Taylor's Ruby Port	19	

