

STREET FOOD – NEST LOUNGE

TACOS | \$20 FOR 3

Our tacos are inspired directly from Queenstown farmer's market. We use soft-corn tortillas, with a perfect blend of paired local sauces

Original catch of the day taco DF | GF

Gluten free crumbed local fish, chipotle mayo, fresh cabbage, guacamole sauce with corn tortilla.

Prawn taco | chipotle mayo | DF

Crumbed coconut prawn, coriander slaw, chipotle mayo, toasted sesame, shredded cabbage, served on a corn tortilla with lime

Nest cauliflower taco GF | DF | VEGAN

Tempura cauliflower, raisins dressing, shredded cabbage, fresh chilli, toasted sesame on a soft-shell corn tortilla

BUNS | \$20 FOR THREE

Our charcoal buns are the perfect blend between east and west. A perfect soft bun combined it with authentic kiwi ingredients.

Calamari Buns

Tenderized chilly crumbed Calamari, saffron aioli, fresh chilli, served in a soft charcoal bun

Lamb Buns

Crumbed southland lamb, mint and yoghurt sauce, fresh chilli with a soft charcoal bun.

Tofu buns VGT

Vegetarian bun with tempura tofu, sweet soy sauce, lime and served in a soft charcoal bun

NEW ZEALAND CHEESE

FROM "OVER THE MOON CHEESERY NZ"

Served with Clyde honey comb, crackers, and seasonal chutney

60g 28 | 120g 34

GALACTIC GOLD

Category Trophy and Gold Medal, New Zealand Champions of Cheese Awards 2019 A show stopper with a vibrant orange rind and piquant flavour. As this cheese matures the paste changes from soft to creamy and melting and the aroma intensifies.

Wine match: Pinot Gris, late harvest Riesling, or Pinot Noir

WINDSOR BLUE

Silver Medal outstanding NZ Food producers' awards 2019. 10 trophies, 12 Gold medals, NZ Champions of Cheese awards. It has a unique blue culture that dissects the rich curd and combines to produce a delicate flavour that intensifies with ageing.

Wine match: Port wine, oaked Chardonnay, melon-tropical-citrus Chardonnay

O.M.G TRIPLE CREAMY BRIE

Silver Medal, New Zealand Champions of Cheese Awards 2019. Voluptuous and creamy, this decadent Brie is our most popular cheese. Soft and rich, the OMG Triple Cream Brie has a luscious buttery flavour

Wine match: Chardonnay, Pinot Gris or Champagne

PIZZA

We make our 30cm (12inch) pizza dough from scratch using Le Cinque Stagioni 00 flour from Naples, San Marzano Tomatoes from Parma. And use Granarolo buffalo mozzarella, house-made ricotta, Central Otago chorizo, and Calabrese salami from Italy.

CLASSIC MARGHERITTA PIZZA \$25

San Marzano | Buffalo mozzarella | Basil

ZUCHINNI E RICOTTA \$25 VEG

San Marzano | Buffalo Mozzarella | grilled zucchini | rocket

CALABRESE \$28

San Marzano | Calabrese salami | Central Otago chorizo | roasted peppers | buffalo mozzarella

PROSCIUTTO E MASCARPONE \$28

San Marzano | buffalo mozzarella | Grana Padano | roasted garlic

PANCETTA & FUNGHI \$28

San Marzano | Pancetta | field mushrooms | Gorgonzola | cherry tomatoes

CHEF'S PIZZA OF THE WEEK POA

Our weekly creation with fresh, authentic ingredients

\$5 each - Add extra:

Prosciutto, Calabrese Salami, Pancetta, Grana Padano, Buffalo Mozzarella, Gorgonzola,
Replace for gluten-free base: \$5

SNACKS

Potato croquette & chorizo croquette \$16

NZ Chorizo | Manchego cheese | Paprika mayo

Falafel bites \$14 VEG

Labneh | pickled cucumber | mint

House made focaccia \$14 VEG

Marinated Greek olives | Hummus | Feta mousse | Bannockburn olive oil

Mediterranean meat balls \$18

Smoked pepper sauce | Aged Italian Parmesan | Basil

Free range fried chicken \$16

Chilli sauce | sesame

Kumara fries \$12 DF|GF|VEGAN|VEG

Tamarind dressing | Coriander | toasted sesame

Feta & dill fries \$12 GF|VEG

Dried grated feta | NZ sea salt | aioli