



CRAFT HAUS

Gastropub Est. 2022

EATS MENU

PLEASE ORDER YOUR FOOD AND DRINK @ THE BAR...WE'LL BRING IT OUT TO YOU.

Attention customers with food allergies, please be aware that our food may come into contact with common allergens. Please notify staff of any allergies. We will do our best to accommodate however we cannot guarantee our products will be 100% free of allergens. PLEASE DO NOT ASK FOR CHANGES TO THE MENU AS WE CANNOT ACCOMMODATE THEM.

PIZZAS - all served on a house-made base, w house-made sauce & mozzarella cheese (excluding Neros Classic)

The Nero's Classic - house made dough, garlic, sea salt, rosemary, w a drizzle of balsamic glaze. (v) - \$15
- w feta OR mozzarella - \$18

The Moo Loo - slow cooked brisket, bacon, sauteed capsicum, red onion, jalapenos, sour cream & coriander (dfa) - \$25

Kaitia Hawaiian - house made tomato base w Kaitia Fire infusion, ham off the bone, crushed pineapple w a swirl of harissa (or if you can't handle the fire, have it traditional) (gfa, dfa)- \$24

Pescare Italiano - yellow fin tuna, red onion, olives, topped w fresh basil & olive oil (gfa, dfa) - \$25

Pango Hipi - Moroccan seasoned lamb, spinach, capsicum, red onion topped w tzatziki - \$25

Bruce - red onion, tomato, topped w feta, fresh basil & balsamic glaze (v, gfa, dfa) - \$24

The Tendulkar- marinated tandoori chicken, capsicum, red onion &, topped w cashew nuts, mango chutney, & finished with fresh coriander (gfa) - \$25

Mini Pizza - any of our home made pizzas but in sprog size. Also kids plain cheese, pepperoni or ham & cheese pizza available - \$14. Check out our Groms menu for all the options.

Gluten friendly base \$4 - Dairy friendly cheese \$4 - All extra toppings \$2.50

FROM THE OCEAN

Prawn Bucket - A selection of 8x tiger prawns & 9x prawn cutlets served w garlic pizza bread, citrus wedge & garlic butter - \$26

Mussel Bowl - 1kg of steamed Green Lipped NZ mussels, served in a Thai Green Curry Sauce & w garlic pizza bread (gfa) - \$26

DAILY DEALS @ CRAFT HAUS - Conditions apply to all deals. Some daily deals unavailable for takeaway

\$1 Wings Wednesdays - Whangas original \$1 deal! Spicy buffalo wings. From 4.30pm. DINE IN ONLY!
Yes ONLY on Wednesdays... so don't ask other days. Seriously don't ask! Try an extra dipping sauce - BBQ, Aioli, or ranch - all \$2 each.

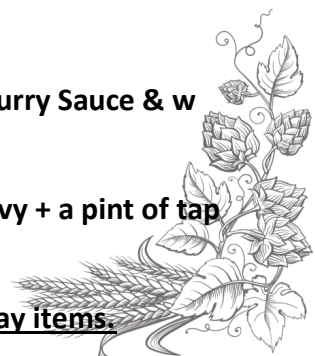
Pasta Thursday - any house pasta & either a pint or glass of house wine for \$23.

Friday Shout - All pizzas & pints only \$10 each. From 2.30pm to 5.30pm.

Shellfish Saturday - 1kg of steamed Green Lipped NZ mussels, served in a Thai Green Curry Sauce & w garlic pizza bread AND a pint of tap beer or glass of house wine. - \$25

Give a Schnit Sundays - choose from chicken or pork schnitzel, serves w slaw, fries, gravy + a pint of tap beer or glass of house wine. DINE IN ONLY!

All standard menu items available for takeaway. \$1 box charge for all takeaway items.



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BURGERS - all served w fries

The Big Cow - 180g 100% prime beef pattie, bacon & bourbon jam, pickles, lettuce, tomato, onion, cheese, w aioli & topped w onion rings - \$29

Katsu Fried Chicken - crumbed chicken breast, cheese, yuzu slaw, fresh avocado & teriyaki mayo - \$29

The Kingsley - Asian style beef short rib burger with citrus, crispy noodle slaw, yuzu dressing and finished with a grilled garlic tiger prawn, making an exotic Surf 'N' Turf. Winner of the 2023 Good George Moo & Brew Competition - (gfa, df) \$29

Beanie Burger - black bean pattie, beetroot relish, slaw, cheese, caramelised onion (v, gfa, dfa) - \$29

Gluten friendly bun \$4 - Dairy friendly cheese \$4

PASTA

Seafood Vongole - fresh linguine, prawns, clams in a white wine, olive oil & parsley sauce - \$25

Pappardelle Summer - pappardelle pasta, fresh cherry tomato's, courgettes, red onion, garlic w olive oil & white wine vinegar, finished w fresh herbs & topped w parmesan - \$25 (v) - add chicken or haloumi - \$4.50

Lasagne - NZ beef Ragu, tomato, layered with Bechamel sauce & gluten friendly pasta - \$25 (gf)

SALADS

Colourful Rice Salad - brown rice, crumbed cauliflower, chickpeas, mixed seasonal vege tossed in a Greek style coconut & maple dressing topped chopped walnuts - \$25 (gf, v, vgn) - add chicken or haloumi - \$4.50

Tuna Nicoise - lightly grilled yellow fin tuna, baby potatoes, green beans, red onion, cherry tomatoes, lettuce, boiled egg, olives w Haus made vinaigrette (gf, df) - \$26

SIDES - Bowl of Fries w tomato sauce & aioli \$10 - Arancini balls w Napoli tomato sauce \$15 - Onion rings w aioli \$10 - Mozzarella Sticks w Napoli sauce \$11 - Slaw \$9.50 - Cauli bites w a coconut yoghurt dip \$11 (gf, vgn)

All standard menu items available for takeaway. \$1 box charge for all takeaway items.

(Conditions Apply. Some daily deals unavailable for takeaway.)

gf=gluten friendly - vgn=vegan - df=dairy friendly - v=vegetarian - gfa=gluten friendly available - dfa=dairy friendly available

