



ALL DAY

10am - 5pm

EXPRESS (ready within 30min)

½ or 1 Dozen Steamed Dumplings, Chilli & Garlic Oil (DF, VGO)	13 / 23
<i>vegan (N) / chicken / pork</i>	
Brioche Bun Burger, Lettuce, Tomato, Pickle, Smoked Cheddar, Aioli, Fries (VO, GFIO)	26
<i>vegetarian / chicken / beef</i>	
<i>add bacon</i>	4
Caesar Salad, Bacon, Anchovies, Poached Egg, Parmesan, Focaccia (VO, GFIO)	20
<i>add prawns / chicken</i>	8
Market Fish (Grilled or Battered), Chips, Seasonal Salad, Tartare, Ketchup	34
Toasted Club Sandwich, Chicken, Bacon, Lettuce, Tomato, Cheese, Egg Mayo', Fries (VO, GFIO)	24
<i>white bread / brown bread</i>	

NON-EXPRESS

Corn Fritter Tacos, Black Beans, Avocado Salsa, Sour Cream, Chilli Pepper Sauce (V, GFI, VGO)	34
<i>add chicken</i>	8
Seafood Chowder, Green Lip Mussels, Prawns, Salmon, Toasted Focaccia	26
Marmite Butter Glazed Scallops, Bacon, Fennel Slaw', Apple Crisp (GFI)	26
Fried Chicken, Spicy Kewpie Mayo', Crispy Garlic, Pickled Chilli (GFI, DFO)	22
Thai Chicken Noodle Curry, Seasonal Asian Vegetables, Crispy Curry Leaf (DF, GFI)	37
Chilli & Garlic Fried Chicken, Seasonal Vegetables, Steamed Jasmine Rice (DF, GFI)	37
Grilled Lamb Cutlet, Greek Style Salad, Jus, Garlic Bread	36

SIDES

Garden Leaves, Sun-Dried Tomato, Pickled Shallots, Olives, White Balsamic (VG, DF, GFI)	14
Fries, Garlic Mayo' (V, GFI)	12
Potato Wedges, Bacon, Cheese, Sour Cream, Sweet Chilli (GFI)	18
Garlic Bread (V, GFIO)	15

DESSERTS & CHEESE

Vanilla Crème Brûlée, Hazelnut Biscotti, Crème Chantilly (V, N, GFIO)	18
Chocolate Gâteau, Kahlúa Chantilly, Berry Couli (V)	20
Passionfruit & Orange Meringue Cake (V)	20
Ice Cream & Sorbet - Three Scoops (V, GFI, DFO)	18
<i>vanilla ice cream / chocolate ice cream / lemon sorbet / berry sorbet</i>	
Local Cheese Selection (V, GFIO)	26

VG = Vegan | V = Vegetarian | DF = Dairy Free | GFI = Gluten Free Ingredients | N = Contains Nuts
VGO = Vegan Option Available | VO = Vegetarian Option Available | DFO = Dairy Free Option Available
GFIO = Gluten Free Ingredients Option Available

*We cannot guarantee the food preparation environment is free from traces of all allergens.
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DINNER

5pm - 10pm

STARTERS

Spiced Semolina Cake, Pickled Fennel Salad, Mint & Coriander Pesto, Peanut Chutney (VG, N)	22
Tandoor Flatbread, Chilli Jam, Ricotta, Watercress (V)	18
Seafood Chowder, Green Lip Mussels, Prawns, Salmon, Toasted Focaccia	26
Marmite Butter Glazed Scallops, Bacon, Fennel Slaw', Apple Crisp (GFI)	26
½ or 1 Dozen Steamed Dumplings, Chilli & Garlic Oil (DF, VGO) <i>vegan (N) / chicken / pork</i>	13 / 23
Fried Chicken, Spicy Kewpie Mayo', Crispy Garlic, Pickled Chilli (GFI, DFO)	22
Pancetta Wrapped Duck Liver Pâté, Port & Grape Chutney, Walnut Bread (N, GFIO)	23

MAINS

Corn Fritter Tacos, Black Beans, Avocado Salsa, Sour Cream, Chilli Pepper Sauce (V, GFI, VGO) <i>add chicken</i>	34 8
Caesar Salad, Bacon, Anchovies, Poached Egg, Parmesan, Focaccia (VO, GFIO) <i>add prawns / chicken</i>	20 8
Casarecce, Tomatillo, Holy Basil, Tomato & Garlic Passata, 'Wairiri Buffalo' Mozzarella (V) <i>add prawns / chicken</i>	37 8
Seafood Risotto - Scallops, Mussels, Wok Fried Prawns, Grilled Akaroa Salmon (GFI)	45
Thai Chicken Noodle Curry, Seasonal Asian Vegetables, Crispy Curry Leaf (DF, GFI)	37
Chilli & Garlic Fried Chicken, Seasonal Vegetables, Steamed Jasmine Rice (DF, GFI)	37
Honey Soy & Pepper Glazed Duck Breast, Fried Ramen Noodles, Bean Sprouts (DFO, GFIO)	44
Pork Fillet Scaloppini, Spiced Potato, Brie, Green Beans, Cider Sauce, Apple & Pear Compôte (GFI, DFO)	42

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THE GRILL (GFI)

served with your choice of potato, vegetable & sauce

Lamb Rack	49
Beef Fillet 200g	53
Porterhouse Steak 300g	45
Ribeye Steak 250g	49
Venison Steak 180g	49

Potatoes	Vegetables	Sauces
Chunky Agria Fries	Baby Carrots	Avocado, Tomato & Chilli Butter
Roast	Broccolini	Mushroom
Whipped	Wok Fried Seasonal Asian	Peppercorn
	Garden Salad	Red Wine Jus

SIDES

Garden Leaves, Sun-Dried Tomato, Pickled Shallots, Olives, White Balsamic (VG, DF, GFI)	14
Charred Broccolini, Manchego, Dukkah (V, GFI, N)	15
Potato Wedges, Bacon, Cheese, Sour Cream, Sweet Chilli (GFI)	18
Fries, Garlic Mayo' (V, DF, GFI)	12
Garlic Bread (V, GFIO)	15

DESSERTS & CHEESE

Vanilla Crème Brûlée, Hazelnut Biscotti, Crème Chantilly (V, GFIO)	18
Chocolate Gâteau, Kahlúa Chantilly, Berry Coulis (V)	20
Passionfruit & Orange Meringue Cake (V)	20
Sherry Infused Apple & Plum Tart, Vanilla Ice Cream, Crème Anglaise (V)	20
Ice Cream & Sorbet - Three Scoops (V, GFI, DFO)	18
vanilla ice cream / chocolate ice cream / lemon sorbet / berry sorbet	
Local Cheese Selection (V, GFIO)	26

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KIDS

10am - 10pm

One Main & One Dessert

17.50

MAINS

Spaghetti, Napoli Sauce, Cheese (V)

Mini' Margherita Pizza (V)

Cheesy Nachos, Homemade Beans, Sour Cream (V, GFI)

Baked Market Fish, Fries or Roast Potato, Grilled Seasonal Vegetables (DF, GFI)

Chicken Nuggets, Fries, Green Leaves (GFI)

DESSERTS

Banana Split, Vanilla Ice Cream, Chocolate Sauce (V, GFIO)

Vanilla Ice Cream Sundae (V, GFIO)

toppings - chocolate / caramel / berry

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DRINKS

COCKTAILS

Earthy Embrace	22
Hayman's 'Sloe' Gin, Port, Merlot Cabernet, Blueberry	
Lavender 75	22
Roots 'Eco' Dry Gin, Prosecco, Lavender Syrup	
Perfect Storm	22
Mount Gay 'Eclipse Gold' Rum, Sailor Jerry 'Spiced' Rum, Bitters, Ginger Beer	
Maple Forest	22
Maker's Mark Bourbon, Maple Syrup, Apple Cider Vinegar	
Paloma Sky	
El Jimador Tequilla, Agave, Grapefruit Soda	
G.O.A.T	26
Vanilla Vodka, Baileys, Chambord, Crème De Cacao, Strawberry, Chocolate Bitters	
Batched 'Pineapple & Chilli Margarita'	22
Batched 'Espresso Martini'	22
Tropical Bliss (non-alcoholic)	14
Pineapple, Coconut Cream, Grenadine	
Berrylicious (non-alcoholic)	14
Mixed Berries, Cranberry, Sparkling Water, Mint	

BEER & CIDER

Tap		425ml	570ml
Guest Tap	New Zealand	14	18
Urbanaut 'Kingsland' Pilsner (4.5%)	Auckland	14	18
Tiger 'Crystal Ultra' Low Carb' (4.2%)		14	18
		330ml	500ml
Heineken (5%)		13	17
Bottled			
Panhead Supercharger APA (5.7%)	Wellington		14
Bach 'All Day' IPA (0%)	Auckland		10
Beer Baroness 'Little Mighty' IPA (2.5%)	Christchurch		10
Cassels Nectaron IPA (6.1%)	Christchurch		13
Cassels Milk Stout (5.2%)	Christchurch		13
Speight's 'Gold Medal' Ale (4%)	Dunedin		11
Corona (4.6%)			11
Monteith's 'Crushed Apple' (4.5%)	Greymouth		11

NON-ALCOHOLIC

Coffee	From 6
Tea: English Breakfast, Earl Grey, Chamomile, Peppermint & Cinnamon, Jasmine, Rose & French Vanilla, Green	5.5
Chai Latte, Hot Chocolate	6.5
Water: Still, Sparkling (1L)	12
Soda Water, Tonic Water	5
Juice: Apple, Cranberry, Gratefruit, Orange, Pineapple, Tomato	6
Kombucha: 3 Boys Strawberry	12
Lemon, Lime & Bitters Ginger Beer	6
Coca-Cola 'Classic', Cola-Cola 'Zero Sugar', Sprite, L&P, Ginger Ale	6
Red Bull	8

WINE		Glass	Bottle			Glass	Bottle
Champagne & Sparkling				Rosé			
Mumm Brut	France		190	Mt. Beautiful	North Canterbury	13	65
Veuve Clicquot Brut	France		195	Misha ‘The Soloist’	Central Otago	17	80
Cloudy Bay ‘Pelorus’ Brut	Marlborough	18	95	Te Kano	Central Otago		85
Divici Prosecco DOC	Marlborough	15	75	Pinot Noir			
Mumm Rosé	France		180	Main Divide	North Canterbury	14	70
Cloudy Bay ‘Pelorus’ Rosé	Marlborough		100	Saddleback	Central Otago	16	80
Aromatic				Terra Sancta ‘Mysterious Diggings’	Central Otago		85
Valli ‘Waitaki’ Riesling	North Otago	17	80	Ted	Central Otago		110
Saddleback Pinot Gris	Central Otago	15	70	Akitu ‘A2’	Central Otago		130
Black Estate Pinot Gris	North Canterbury	17	85	Black Estate ‘Home’	North Canterbury		120
Millton Chenin Blanc	Gisborne		85	Amisfield	Central Otago		125
Te Kano Blanc de Noir	Central Otago		75	Peregrine	Central Otago		150
Sauvignon Blanc				Valli ‘Gibbston’	Central Otago		180
Giesen (0%)	Marlborough	11	40	Other			
St Clair ‘Vicar’s Choice’ (9.5%)	Marlborough	12	55	The Boneline ‘Iridium’ Cabernet Franc/ Merlot/Cabernet Sauvignon	North Canterbury		115
Nautilus	Marlborough	14	65	Cable Bay ‘Five Hills’ Melot / Malbec	Waiheke Island		125
Palliser Estate ‘Pencarrow’	Martinborough	16	75	Pegasus Bay Merlot / Cabernet	North Canterbury	18	85
Black Estate	North Canterbury		95	Saint Clair ‘James Sinclair’ Malbec	Hawke’s Bay	15	70
Seresin ‘Mārama’	Marlborough		110	Decibel ‘Gimblett Gravels’ Malbec	Hawke’s Bay		95
Chardonnay				Te Mata ‘Awatea’ Cabernet / Merlot	Hawke’s Bay		95
Main Divide	North Canterbury	12	55	Yalumba ‘The Cigar’ Cabernet Sauvignon	Australia		110
Deliverance	North Canterbury	15	70	Yalumba Organic Shiraz	Australia	15	70
Pegasus Bay	North Canterbury		95	Te Mata ‘Bullnose’ Syrah	Hawke’s Bay		190
Te Mata ‘Elston’	Hawke’s Bay		125	Dessert			
Felton Road ‘Bannockburn’	Central Otago		150	Pegasus Bay ‘Encore’ Noble Riesling	North Canterbury	18	105
Pyramid Valley ‘Lion’s Tooth’	North Canterbury		295	Port			
				Dow’s Tawny 10yo		17	
				Dow’s Tawny 20yo		26	

SPIRITS

Gin

Ecology & Co ‘London Dry’ (0%)	New Zealand	12
Roots ‘Eco’ Dry	Marlborough	12
Roots ‘Marlborough’ Dry	Marlborough	14
Scapegrace ‘Black’	Central Otago	14
Scapegrace ‘Classic’	Central Otago	14
Strange Nature	Marlborough	14
Cardrona ‘The Source’	Cardrona	18
Roku		13
Hendrick’s		15

Vodka

The Reid ‘Single Malt’	Central Otago	16
Tried and True		12
Tito’s		13
Grey Goose		14

Rum

Stolen ‘Dark’	New Zealand	11
Stolen ‘White’	New Zealand	11
Ableforth’s ‘Rumbullion! Spiced’		11
Appleton Estate ‘Signature’		12
Plantation ‘3 Stars’		12
Plantation ‘Pineapple’		13

Bourbon

Jim Beam		11
Buffalo Trace		13
Maker’s Mark		14
Woodford Reserve		14
Woodford Reserve ‘Rye’		15

Whisky / Whiskey

Benriach ‘The Smoky Ten’ 10yo	Single Malt, Scotland	15
Auchentoshan 12yo	Single Malt, Scotland	16
Glenlivet 15yo	Single Malt, Scotland	18
Laphroaig 10yo	Single Malt, Scotland	18
Auchentoshan ‘Three Wood’	Single Malt Scotland	22
Thomson ‘Manuka Smoke’	Single Malt, New Zealand	18
The Cardrona ‘Full Flight Solera’	Single Malt, New Zealand	40
Mackinlay’s ‘Shackleton’	Blend, Scotland	15
Johnnie Walker ‘Blue Label’	Blend, Scotland	30
Slane	Blend, Ireland	11
The Chita ‘Suntory’	Blend, Japan	30

Tequila / Mezcal

Arquitecto ‘Blanco’		11
el Jimador ‘Blanco’		11
Calle 23 ‘Reposado’		12
Illegal Mezcal Joven		12

Liqueur

Absinth		12
Amarula		
Aperol		
Averna		
Baileys		
Campari		
Cynar		
Disaronno		
Drambuie		
Fernet-Branca		
Jägermeister		
Limoncello		
Mathilde Framboise		
Quick Brown Fox Coffee		
Mancino ‘Rosso Amaranto’		
Mancino ‘Secco’		
Pierre Ferrand Dry Curaçao		
St-Germain		

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