



**YOUR PLACE
TO SHARE STORIES
& LEAVE WITH MORE**

KITCHEN OPEN TUES - SUN
FROM 8.30AM - 9PM



STORYTELLER WILL TAKE ALL REASONABLE EFFORTS
TO ACCOMMODATE DIETARY REQUIREMENTS.

Please be aware we are not a coeliac restaurant, all our food is prepared in the same kitchen, therefore it is the customers own risk if you choose to eat a gluten free meal on our premises. If you have any dietary requirements please inform one of our team members prior to ordering

BRUNCH Available until 2.30pm

Full Story - Sausage + Fried Eggs + In house Smokey Baked Beans + Agria Rosti + Bacon + Ciabatta	28 gfa vea
Avocado Toast - Beetroot Hummus + Smashed Avo + Pickled Red Onion + Tomatoes + Herbs + Toasted Ciabatta // Add - Poached Egg \$5	26 gfa v
French Toast - Maple + Plum Compote + Mascarpone + Kapiti Vanilla Bean Ice-cream // Add Bacon \$8	27
Storyteller Benny + Agria Rosti + Poached Eggs + Spinach + Hollandaise + Bacon // OR Add Salmon \$3 Extra	26 gf v
Add a little something, something, or make your own -	
Bacon 8 / Tomato 6 / Mushroom 6 / Avocado 6 / House Made Smokey Baked Beans 8 / Breakfast Sausage 5 / Extra Egg 5 / Extra Ciabatta 6 / Hollandaise 6	

KIDS BRUNCH For kids up to 14 years

French Toast - Maple + Plum Compote + Mascarpone + Kapiti Vanilla Bean Ice-cream // Add Bacon \$5	16
Bacon & Eggs Their Way - Ciabatta	20 gfa

SMALL PLATES

(Available All Day. Designed to share between 2 people or have on your own!)

Garlic bread + Whipped butter	19 gfa v
Hot Honey Chicken Salad + Fennel + Red Onion + Cabbage + Carrot + Lime Vinaigrette + Sliced Almonds	36 gf
Kaorage Fried Chicken - Southern Spices + Chill + Scallions + Kewpie + Gangman	22
Ceviche + Citrus Vodka + Coconut Cream + Lemon + Topiaco crackers	24 gfa
Dumplings + Ponzu + Crispy Onions + Chilli Honey Sauce	23 v
Pork Belly Bites + Cumin + Chilli Glazed Pumpkin + Snowpeas + Citrus Caramel	23 gf
Beef Wontons + Coriander + Lime & Chilli Dipping Sauce	20
Crab Stack + Avocado + Prawn + Crab + Mango Salsa + Tortilla Crisps	26 gfa
Roast Butternut + Whipped Ricotta + Toasted Hazelnuts + Sage Pesto	22 v gf
Roast Spiced Cauliflower Steak + White Bean Puree + Chimmichuri + Pistachio	22 v gf

BURGERS Available Lunch & Dinner

Chicken + Hot Honey Chicken Breast + Cider Slaw + Fries	28 gfa
Venison + Venison Pattie + Sweet Pickles + Onion Rings + Cranberry Jelly + Fries	31 gfa
SHARING BOARD + Fried chicken + Pork Bites + Garlic Bread + Fries + Cider Slaw + Spiced Cauliflower	65

MAIN PLATES Available from 5:30pm

Fish n Chips + Beer batter + Shoestring Fries + Lemon Mayo	28
Hot Honey Chicken Salad + Fennel+ Red Onion + Cabbage + Carrot + Lime Vinaigrette + Sliced Almonds	36 gf
Smoked Lamb Rump + Truffle infused Roast Kumara + Herbed Mushroom + Tzatziki	43 gf
Pork Belly + Cider Slaw + Honey Baby Carrot	40 gf
Eye Fillet + Duck Fat Potatoes + Caramelized Baby Onion + Fire Roasted Corn Riblets	43 gf
Market Fish + Snapper + Sundried Tomato + Basil sauce + Broccolini	39 gfa

SIDES

Duck fat Potatoes	14 gf
Fire Roasted Corn Riblets	18 gf v
Cider Sesame Slaw	14 gf v
Fries	12
Charred Broccolini	12 gf v

KIDS PICNIC BOX For kids up to 14 years

(Choose one of) Fried Chicken OR Beef Slider Fries + Vegetable Sticks + Fruit	20
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NON ALCOHOLIC Ask our wait staff for todays flavours

Juice, Soft Drinks, Tea & Coffee, Red Bull, Gingerbeer, Kombucha, Antipodes Still + Sparkling Housemade Sodas - Watermelon or Passionfruit	8
Banana Mango Smoothie - Banana + Mango + Honey + Greek Yoghurt + Milk	10
Green Hit Smoothie - Banana + Avo + Honey + Greek Yoghurt + Almond Milk	10

ON TAP Ask for today's Guest Tap selection

Kirin	Glass 11 / Pint 13 / Jug 35
Waikato	Glass 8.5 / Pint 10 / Jug 30
Kirin Lemon Vodka Soda	Glass 8.5 / Pint 13 / Jug 35
Speights Summit Ultra	Glass 8.5 / Pint 10 / Jug 30
Guinness	Pint 13
Panhead APA (craft)	Glass 11 / Pint 14 / Jug 36

BEER

Speights Mid	9
Lion Red	9
Corona	10
Panhead Pilsner (craft)	14
Panhead IPA (craft)	14
Little Creatures Pale Ale (craft)	14
Zeffer Apple Cider	12
Bach Beer All Day 0%	10

WHITE WINE

Koparepare Sauvignon Blanc • Marlborough, NZ	Glass 13 / Bottle 55
The Ned Sauvignon Blanc • Marlborough, NZ	Glass 15 / Bottle 70
Stoneleigh Sav Lite • Marlborough, NZ	Glass 13 / Bottle 60
Koparepare Chardonnay • Gisborne, NZ	Glass 13 / Bottle 55
Church Road McDonald Series Chardonnay • Hawkes Bay, NZ	Glass 16 / Bottle 75
Koparepare Pinot Gris • Marlborough, NZ	Glass 13 / Bottle 55
Stoneleigh Organic Pinot Gris • Marlborough, NZ	Glass 13 / Bottle 55

ROSÉ

Koparepare • Marlborough, NZ	Glass 13 / Bottle 55
Church Road • Hawkes Bay, NZ	Glass 13 / Bottle 55

RED WINE

Kopiko Bay Pinot Noir • Marlborough, NZ	Glass 13 / Bottle 55
Triple Bank Pinot Noir • Marlborough, NZ	Glass 15 / Bottle 70
Roaring Meg Pinot Noir • Central Otago, NZ	Glass 17 / Bottle 80
Church Road Merlot • Hawkes Bay, NZ	Glass 15 / Bottle 70
Invivo GN Shiraz • South Australia	Glass 16 / Bottle 80
Tawny Port 15 year	Glass 12

BUBBLES

Lindauer Brut • New Zealand	200ml 12
Lindauer Prosecco • Italy	200ml 15
Makers Anonymous Prosecco • Australia	Bottle 60
Champagne • France	(Check with your wait person) POA

COCKTAILS *Please ask our waitstaff for our Cocktail creation specials!*

Storyteller Classics: Espresso Martini / Mojito	
Rambling On + Gin + Chambord + Lemon + Soda	
Pornstar Martini + Passionfruit + Vodka + Lemon + Prosecco	
Gummy Bear Sour + Gin + Chambord + Lemon + Egg White	
Berry Bramble + Chambord + Vodka + Lemon + Simple Syrup + Berries	
Watermelon Sour + Watermelon Vodka + Lemon + Watermelon Syrup + Egg White	
Frozen Strawberry Margarita + Tequila + Cointreau + Lime + Strawberry	All 19

MOCKTAILS

Apple Crumble - Apple Juice + Caramel + Lime	
Ginger Lime Fizz - Ginger Beer + Lime + Lemon Soda	
NO-JITO - Lime + Mint + Basil + Sugar Syrup + Soda	
Berry Crush - Cranberry + Mint + Berries + Lemon Soda	All 15

gf - gluten free / v - vegetarian / ve - vegan / a - available