

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** - Bacon + Breakfast Sausage + Mushrooms + Poached Egg + Tomato + Smashed Tatties + Sourdough / Grain Toast **30 gfa vea**
- Fried Chicken Waffles** - Karaage Fried Chicken + Waffles + Crème Fraiche + Maple **30**
- Avocado Toast** - Avocado + Cherry Tomatoes + Feta Whip + Basil Oil + Grain Toast **26 gfa v vea**
- Storyteller Benny** - Bacon + Poached Eggs + Smashed Tatties + Hollandaise + Pickled Veggies **28 gfa va**

Add a little something, something, or make your own -

- Bacon **8** / Tomato **6** / Mushroom **6** / Avocado **6** / Smashed Tatties **8** / Breakfast Sausage **5** / Extra Egg **5** / Extra Grain Bread **6** / Extra Sour Dough **6** / Hollandaise **6**

KIDS BRUNCH For kids up to 14 years

- Waffles + Fried Chicken **16**
- Bacon & Eggs Their Way **16 gf**

SMALL PLATES

(Designed to share between 2 people or have on your own!)

- Warm Bread du Jour** + Whipped chilli & chive butter **19**
- Kaorage Fried Chicken** + Southern Spices + Chilli + Scallions + ST Aioli + Gangnam + Citrus **22**
- Ceviche** + Citrus Vodka + Chilli + Coconut Cream + Lemon + Tortilla Crisps **24 gfa**
- Dumplings** + Ponzu + Crispy Onions + Chilli Honey Sauce **22**
- Pork + Prawn Scotch Egg** + Dill Mustard Mayo **28**
- Peppered Venison Éclair** + Horseradish crème + Winter Berry Jam **28**
- Fish Goujons** + Smoked Tartare + Parsley Salt **28**
- Roast Butternut** + Whipped Ricotta + Toasted Hazelnuts + Sage Pesto **22 v gf**
- Roast Spiced Cauliflower Steak** + White Bean Puree + Chimmichuri + Pistachio **22 v v**

MAIN PLATES

(Designed to share between 2-4 people)

- Sharing Board** Karagee fried chicken + Warm Bread & burnt thyme butter + Scotch Egg + Fish Goujons + Shoestring fries + Winter apple slaw **74**
- Grilled Chicken Thigh Salad** + Rice Noodles + Broccolini + Coconut Ginger Sauce + Coriander + Peanuts **35 gf**
- Smoked Lamb Rump** + Creamy Aubergine Curry + Semi Roasted Tomatoes + Dukkah **43 gf**
- Pork Belly** + Creamed Parsnip + Winter Apple Slaw + Balsamic Noisette **42 gf**
- Scotch Fillet** + Chimmichuri + Root Vegetable Crisps **45 gf**
- Market Fish** + Caramelized Leeks + Beurre Blanc **39 gfa**

SIDES

- Duck fat Potatoes** + Rosemary salt **14 gf v**
- Charred Broccolini** + Edamame + Chilli Crunch oil **14 gf**
- Brussel Sprouts** + Pancetta **13 gf va**
- Winter Apple Slaw** **12**
- Shoestring Fries** **12**

KIDS PICNIC BOX For kids up to 14 years

- (Choose one of) Fish goujons and or Fried Chicken** + Fries + Vegetable Sticks + Fruit + Tomato Sauce (Includes Ice Cream + Topping + Chocolate Sauce) **20**

ON TAP Ask for today's Guest Tap selection

- Kirin** **Glass 11 / Pint 13 / Jug 35**
- Waikato** **Glass 8.5 / Pint 10 / Jug 30**
- Zeffer Hazy Alcoholic Lemonade** **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**
- Emersons Pilsner (craft)** **13**
- Panhead Rat Rod (craft)** **13**
- Little Creatures Pale Ale (craft)** **13**
- Panhead XPA (craft)** **13**
- Zeffer Apple Cider** **10**
- 0% Beer** **Ask for today's selection 8**

WHITE WINE

- Koparepare Sauvignon Blanc** • Marlborough, NZ **Glass 13 / Bottle 55**
- The Ned Sauvignon Blanc** • Marlborough, NZ **Glass 15 / Bottle 70**
- Roaring Meg Sauvignon Blanc** • Central Otago, NZ **Glass 16 / Bottle 75**
- Stoneleigh Sav Lite** • Marlborough, NZ **Glass 13 / Bottle 60**
- Korparare 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**
- Gancia** • Italy **200ml 15**
- Makers Anonymous Prosecco** • Australia **Bottle 60**
- Lanson Champagne** • France **Bottle 90**

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

- Pornstar Martini** + Passionfruit + Vodka + Lemon + Prosecco
- Rambling On** + Gin + Chambord + Lemon
- Berry Bramble** + Chambord + Vodka + Lemon + Simple Syrup + Berries
- Watermelon Sour** + Watermelon Vodka + Lemon + Watermelon Syrup + Egg White
- Espresso Martini** + Allpress Espresso Shot + Vodka + Kahlua + Vanilla **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**

NON ALCOHOLIC Ask our wait staff for todays flavours

- Juice, Soft Drinks, Tea & Coffee, Red Bull, Gingerbeer, Kombucha, Antipodes Still + Sparkling