



FORK & FABLE MENU

"Here at Fork & Fable, dining is more than a meal, it's about people, stories, and connection. We celebrate the joy of gathering, pairing thoughtful food with warm hospitality. Every dish has a story, every table a chance to connect with shared stories, and every visit an opportunity to create moments you'll never forget"

- Kody, Owner

GOOD FOOD ~ SHARED STORIES ~ UNFORGETTABLE MOMENTS



Aperitif Selection

Light, refreshing drinks served before a meal to awaken the appetite and prepare you for the chapter about to come.

Select Aperitivo

11.0

Very intense, rich , with mainly bitter notes due to the roots and bark . Spice, tropical aromas and citrus notes.

Reid + Reid Bitter Aperitivo

14.0

This bittersweet liqueur is a kiwi take on an Italian classic and is perfect for a negroni, spritz, americano or simply with tonic or soda.

Cavalier Green Ginger

10.0

Curl your lip and it'll bite your tongue. This Cavalier Green Ginger Wine is for the keen embracers of things reimagined and renewed. Brewed using zesty ginger it'll warm you neat or spice up a spirit when splashed together.



Breakfast

9am-11:30

Something Small

5.5

Check out today's selection of fresh-baked treats; muffins, scones, and other house-made goodies. Perfect with a coffee or as a light bite.

Berry Crunch

15.0

Crunchy toasted muesli tossed with coconut layered with creamy Greek yoghurt, vibrant berry compote, finished with a drizzle of golden honey for a fresh, wholesome, and indulgent treat.

The Origin

14.0

Your choice of poached, scrambled or fried free-range eggs, served on artisan toast served with breakfast relish.
Add Bacon \$5.0

Harbor

19.5

Creamy smashed avocado on toasted bread, topped with golden-grilled halloumi, cherry tomatoes, a perfectly poached egg, and a dusting of fragrant dukkah.

Forage Breakfast

19.5

Sautéed mushrooms in a light cream, served on toasted artisan bread with crumbled feta, a perfectly poached egg and basil.

Dawn Brekkie Pizza

21.5

Creamy béchamel cheese sauce base crispy bacon, sautéed mushrooms, cherry tomatoes, and finished with sunny-side-up egg and a sprinkle of fresh thyme.

Sunrise Selection

28.0

Crispy bacon, eggs your way (2) roasted cherry tomatoes, sautéed mushrooms, and toasted bread, finished with a grilled venison sausage. Served with breakfast relish.

The Benedict

18.0

Soft-poached eggs atop golden potato rosti cakes with fresh spinach drizzled with a mild chili hollandaise.

- *With Bacon \$5.0*

- *With Smoked Salmon \$7.0*

- *With Slow-Cooked Lamb \$7.0*

Coffee MENU

Short Black

4.8 | NA

Long Black

5.0 | NA

Americano

5.2 | 5.5

Flat White

5.8 | 6.2

Cafe Latte

5.8 | 6.2

Cappuccino

5.8 | 6.2

Mochaccino

5.8 | 6.2

Chai Latte

5.8 | 6.2

Hot Chocolate

5.8 | 6.2

Iced Americano

6.0

Iced Latte

7.0

Runny Cream

1.0

Pot of Tea

5.0 | 10.0

- English Breakfast

- Earl Grey

- Peppermint

- Green Tea

Alternative Milk

1.2

Soy | Almond | Oat





Pizzas

11:30am-Late



Essence

14.0| 19.5

Velvety white cheese base, melted mozzarella, with a sprinkle of fresh thyme and flaky sea salt.

Margherita

21.5| 29.5

House tomato sauce, mozzarella, cherry tomatoes, basil and flaky sea salt.

Viva la Pepperoni

21.5| 29.5

House tomato sauce, pepperoni salami, red onion, mozzarella and thyme.

Verde

21.5| 29.5

House tomato base with mozzarella, roasted bell peppers, mushrooms, red onion, olives and fresh spinach, finished with crumbled feta and fresh basil.

Aloha

21.5| 29.5

House tomato sauce, mozzarella, prosciutto, juicy pineapple and flaky sea salt.

Solace

25.0| 32.5

White cheese base, mozzarella, spinach, smoked chicken, creamy brie and a twist of plum sauce and fresh cracked black pepper.

Vegan Cheese

3.5



A'Luna

25.0| 32.5

White cheese sauce, mozzarella and tangy blue cheese, topped with sliced ripe pear, toasted walnuts and a drizzle of honey, finished with prosciutto.

Inferno

25.0| 32.5

House tomato sauce with mozzarella, salami, roasted red peppers, jalapeños and a sprinkle of chili flakes, finished with fresh thyme.

The Hearth

26.5| 33.5

House tomato sauce, tender spiced lamb shoulder, red onions, crumbled feta, fresh rocket, and a drizzle of garlic yogurt tahini.

Coastal Tide

28.0| 35.0

Tender New Zealand mussels with diced bacon, spinach, and mozzarella on a rich garlic-parmesan cream base, finished with a fresh lemon wedge.

Seafarer

28.0| 35.0

House tomato base with mozzarella, smoked salmon, cream cheese, fresh spinach, capers and red onion, finished with a lemon wedge.

Gluten Free Base

4.0



Sides

Green Salad

9.5

Leafy green salad, topped with pumpkin seeds tossed with house dressing.

Golden Makikihi Fries

11.0

Tossed with paprika salt, served with aioli and tomato sauce.

Mediterranean Side Salad

12.0

Mix of leafy greens and red onion, black olives, topped with crumbled feta and vibrant pomegranate seeds, dressed in a creamy, tangy tzatziki dressing.



Mediterranean Olive Mix

V 10.0

A mix of premium Greek olives, gently marinated with zesty lemon and extra virgin olive oil, topped with fresh thyme and finished with crumbled feta.

Caprese **V**

17.0

Toasted ciabatta topped with ripe sliced cherry tomato, fresh mozzarella, basil, and a drizzle of extra virgin olive oil and balsamic glaze.

Baked Flat Breads **V**

18.0

Warm flatbreads served with a drizzle of extra virgin olive oil, creamy hummus, and a sprinkle of fragrant dukkah and pumpkin seeds.

Crispy Cauli **V GF**

18.5

Lightly battered and fried cauliflower until crispy and tender and lightly sprinkled with smoked paprika; drizzled with creamy blue cheese dressing.

Squidico **GF**

19.5

Golden fried calamari, lightly coated with corn flower, salt, pepper, and fresh lemon zest, served with a house-made aioli and a wedge of lemon.

Fabled Chicken **♥**

19.5

Tender and juicy, buttermilk fried chicken, served with smoky chipotle mayo for the ultimate flavour kick.

Luxe **V**

22.5

Baked, gooey wheel of brie with honey and fresh thyme; topped with crunchy toasted walnuts. Served with crackers and on a bed of plum sauce.

Fiery Prawns **🔥**

22.0

Juicy pan-fried shelled prawns in a fragrant chilli and garlic olive oil marinade. Served with a slice of toasted ciabatta.

Céviche **🐟 RAW**

22.5

Fresh diced yellow fin tuna cured in house citrus dressing, tossed with pomegranate seeds, red onion, coriander, and a hint of chili, served with crackers.

Seared Scallops **🐟**

22.5

Pan-seared butter garlic scallops served on a bed of roasted sweet potato purée, finished with a drizzle of extra virgin olive oil.

Highland Stack **♥**

24.0

Tender slow-cooked spiced lamb shoulder layered on golden, crispy potato rosti cake with fresh spinach, finished with beetroot relish, and a drizzle of tzatziki.

Citrus Mussels **🐟 GF RAW**

22.5

Delicate New Zealand mussels, cured in extra virgin olive oil, lemon zest, and thyme, finished with a bright citrus vinaigrette and served in the half shell.

Rustica

22.5

Mini beef and pork meatballs, lightly flash-fried, then finished in our rich, house-made Napoli sauce. Topped with parmesan and a sprinkle of fresh herbs. Served warm and perfect for sharing, with sliced bread for dipping.

Hero Fries

15.5

Golden fries piled high, smothered in creamy cheese sauce, topped with crispy bacon and rich gravy, the ultimate comfort snack.



All Day Plates

11:30pm-Late

Luna Salad

30.0

Blue cheese, juicy pear slices and vibrant pomegranate seeds on a bed of leafy greens, sprinkled with toasted pumpkin seeds, walnuts and crumbled feta. Finished with a light, zesty lemon-dressing for a refreshing balance of sweet and tangy.

Add Prosciutto 5.0

The Marina Salad

32.0

Juicy grilled prawns, halloumi cheese, avocado, sliced cherry tomatoes, on a bed of fresh leafy greens, finished with a light citrus-herb vinaigrette and fresh lime wedges.

Local Fish & Chips

35.0

Crispy local Boomtown beer-battered fish of the day served with golden fries, fresh salad, house tartare, and lemon wedge, a true taste of Kiwi comfort.

Butcher's Bangers & Mash

 36.5

Local Meaters Butchery artisan Venison sausages, served on velvety kumara mash, garden peas, caramelised onion, and rich house gravy, a refined twist on a timeless classic.

Dinner Menu

5pm-Late

Marlborough Mussels

32.5

Juicy green lipped mussels, steamed in a fragrant Sauvignon Blanc, garlic, and herb broth, finished with a touch of cream, served with toasted bread and lemon.

Pollo di Parma

34.5

Tender chicken breast wrapped in thin, delicate prosciutto, topped with rich Napoli sauce and melted mozzarella, finished with parmesan and fresh basil. Served with fries or a seasonal garden salad.

Dave's Ribs

38.0

Slow-cooked pork ribs glazed with sticky honey BBQ sauce, served with crisp, fresh house salad and golden fries – sweet, smoky, and indulgently tender. Named after Dave, a longtime local and devoted fan of these ribs

Prime Cut

45.0

300G succulent ribeye steak, grilled to your liking, served with golden fries, roasted cherry tomatoes, house green salad and house gravy.

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- House Favourite



- Gluten Free



- Vegetarian



- Contains Chilli



- Like us on Facebook



Desserts

All-day

Crème Banoffee Sundae 14.5

Sliced banana, sticky toffee sauce and rich caramel ice cream and topped with whipped cream, chocolate soil, and a drizzle of chocolate sauce.

Island Cream 14.5

Silky coconut custard set to perfection, topped with a vibrant berry coulis and finished with a delicate biscuit crumb for texture.

Black Velvet 15.0

Velvety chocolate mousse layered with chocolate soil and a rich berry compote, finished with a cloud of whipped cream, an elegant take on the classic Black Forest flavour.

Tiramisu 15.0

Layers of delicate espresso-soaked sponge, creamy mascarpone, infused with Kahlúa and a dusting of rich cocoa, served in a glass for a light yet decadent treat.

Cinnamon Churros 15.0

Crisp, golden churros (3) dusted in cinnamon sugar, served with a rich caramel dulce dipping sauce OR chocolate sauce

Affogato ♥ 18.0

Scoops of vanilla bean ice cream, served alongside a hot Jack's Espresso Shot and your choice of liqueur for extra indulgence.



Digestifs

a tipple to aid digestion

10 Year Old Port 12.5

Elegant with a complex aroma, a flavoursome combination of ripe fruit, jam and nuts, with hints of vanilla and raisins.

20 Year Old Port 15.0

A rich yet elegant combination of flavours; dried apricots, honey, nuts, spices, vanilla - creates an endlessly complex wine that unfolds smoothly.

Jules Taylor Late Harvest Sauvignon Blanc 15.0

Lusciously sweet with vibrant notes of ripe tropical fruits, honey, and citrus peel. This elegant dessert wine offers a silky texture and refreshing acidity, making it the perfect finish to a meal or a decadent pairing with cheese and fruit.

Reid & Reid Red Vermouth 14.0

Made with Martinborough Pinot Noir and aged for more than 12 months in French Oak Barrels, Reid + Reid Red Vermouth

Mandarine Napoleon 14.0

Triple distilled to produce an intense essence of mandarin. Its complexity derives from its secret combination of mandarin and twenty one botanicals and refined 10-year-old aged cognac.

Remy Martin 1738 Accord Royal Cognac 15.0

Born from the cask and named after a royal approval Rémy Martin 1738 Accord Royal is a truly distinctive cognac: a blend of uniquely oaky eaux-de-vie, particularly smooth.