



Small experiments

Tapas

Babaganoush w streaky bacon &homemade bread	\$9
Lamb meatballs w tzatziki (GF)	\$9
Bacon wrapped dates, filled w walnut (GF)	\$12
Triple dips and bread	\$12
Field mushroom, blue cheese & parmesan(GF)	\$14
BBQ chicken nibbles (GF)	\$16
Golden halloumi & za'atar (GF)	\$12

Seafood to Share

Chicken and Shrimp Stuffed Calamari	\$16
Marinated Crispy Squid	\$17
Garlic Butter Prawns (GF)	\$17

Big Shares

Mezze Platter (V)	\$45
Za'atar & extra virgin olive oil, battered cauliflower w drizzled tahini sauce,vine leaves dolma, falafels, hummus, homemade bread, warm olives,spiced tomato sauce, Greek tatziki, fatoush salad & red sumac	
Labgrill Platter (GF option with rice)	\$75
Chargrilled grass fed Lamb skewers, free range chicken skewers,Moroccan style spicy lamb mince kofta fingers served with Lebanese fatoush salad, Greek style tzatziki, Jordanian Style sumac tahiniinfused sliced onions, hummus, spiced tomato sauce &Turkish Bread	

FROM THE OPEN FIRE BBQ COAL GRILL

Coal Grilled Lamb & chicken (GF Option w Rice)	\$29
Sumac and tahini infused sliced onions, Lebanese fatoush salad, Jordanian hummus, Greek style taziki & spiced tomato sauce servedwith home baked Turkish Bread	
The Lab Spicy Coal Grilled Kofta (GF Option w Rice)	\$29
Greek style taziki, Jordanian hummus, Lebanese fatoush salad, sumac and tahini infused sliced onions & spiced tomato sauce servedwith home baked Turkish Bread	
Lamb Cutlets (GF)	\$34
Coal grilled oregano cutlets, grilled zucchini,broad beans and pistachio mash w tahini jus	
Venison Coal Grilled Kofta	\$32
Mediterranean spiced venison kofta, garlic yoghurt, humus, piyaz salad,mild chilli sauce served on open flat bread	

Day & Night

Chicken and Prawns Salad	\$23
(GF: without Crispy Noodles) Grilled Chicken & Prawns w Avocado, mango salsa, tomato, crispy noodles & lab sauce	
Daddy and Me burger	\$24
Lamb patties, caramelised onion, cheese, gherkins,lettuce, tomato, Bulgogi Dijon mustard sauce w fries	
Orange Falafel Salad (Vegan) (GF)	\$22
Roasted walnuts, chunky oranges, humus, tomatoes,apple cider vinaigrette.	
Adaas fingers (Vegan)	\$20
Gaziantep city style cooked Red lentils, bulgur, chilli pickles,spring onions, tomatoes, mesclun salad, pomegranate dressing	
Chicken Mandi (GF)	\$26
Yemeni style slow cooked chicken leg, tzatziki, salad, dirty rice w raisins and cashew nuts	
Fresh Salmon Fillet (GF)	\$28
Glazed Dates Syrup, Spinach, quinoa, coriander beetroot,Olive oil	
Grilled Eye Fillet (GF)	\$38
Aged in olive oil w roasted vegetables and creamy mushroom sauce & red wine jus	
Moroccan Lamb Tagine (GF)	\$26
Apricots, olives, figs, courgettes, carrots, potatoes, almonds & tzatziki	

Add Rice(GF) 4

Desserts

White Chocolate Mango Cheesecake	\$15
served with an ice cream scoop	
Chocolate Mousse Parfait	\$15
Brownie crumbles, Mascarpone de Italia, salted caramelW caramelised popcorn and whipped cream	
Oreo cheese cake	\$15
served with an ice cream scoop	
Affogato with Kahlua	\$15

The little ones

Mini Chargrilled Lamb with fries and Leaves Salad	\$15
Mini Chargrilled Chicken with fries and Leaves Salad	\$15

Sides

Rice (V)(GF)	\$4
Garlic Bread (V)	\$8
Mixed Leaves Salad (V)(GF)	\$8
Fries (V)	\$9

Please inform our team for any allergies, gluten free and dairy free request



Champagne

Nicolas Fueillatte Brut Reserve

Method/Sparkling

Daniel Le Brun Brut
Te Hana 750ml
Te Hana Piccalo 200ml

Sauvignon Blanc

Trinity Hill
Wither Hills
Hartley's Block
Mt Difficulty Roaring Meg

Lower Alcohol

Wither Hills Early Light Sauvignon Blanc

Chardonnay

Trinity Hill Hawkes Bay
Wither Hills
The King Series "Bastard"

Pinot Gris

Trinity Hill Hawkes Bay
The Ned
Mt Difficulty Roaring Meg

Lower Alcohol

Wither Hills Early Light Pinot Gris

Aromatics

Mt Difficulty Roaring Meg Riesling
Te Whare Ra Riesling (M)

Rose

Morton Estate Mussetta Rose
The Ned
Wither Hills

Pinot Noir

Russian Jack
Trinity Hill Hawkes Bay
Te Tera Pinot Noir
Mt Difficulty Roaring Meg Pinot Noir

Merlot and Blends

Trinity Hill Hawkes Bay Merlot
Huntaway Cabernet Merlot

Cabernet Sauvignon

Angus the Bull

Shiraz/Syrah

Trinity Hill Hawkes Bay Syrah
Graham Norton Shiraz

Region

France, Riems

Marlborough
Hawkes/Gisborne
NZ

Marlborough
Marlborough
Marlborough
Central Otago

Marlborough

Hawkes Bay
Marlborough
Marlborough

Hawkes Bay
Marlborough
Central Otago

Marlborough

Central Otago
Marlborough

Hawke's Bay
Marlborough
Marlborough

Martinborough
Hawkes Bay
Martinborough
Central Otago

Hawkes Bay
Marlborough

South Australia

Hawkes Bay
South Australia

Bottle
\$110.00

\$65.00
\$48.00
\$13.00

\$39.00
\$45.00
\$50.00
\$54.00

\$48.00

\$45.00
\$45.00
\$54.00

\$45.00
\$49.00
\$50.00

\$48.00

\$49.00
\$54.00

\$41.00
\$45.00
\$50.00

\$48.00
\$45.00
\$74.00
\$72.00

\$45.00
\$57.00

\$50.00

\$45.00
\$40.00

Glass

-

\$19.00
-
-

\$9.00
\$10.00
\$11.00
-

\$10.50

\$10.00
\$10.00
\$12.00

\$10.00
\$11.00
\$11.00

\$10.50

\$11.00
\$12.00

\$9.00
\$10.00
\$11.00

\$10.50
\$10.00
\$15.00
\$15.00

\$10.00
\$12.50

\$11.00

\$10.00
\$9.00

TAP BEER

The Lab Lager
Mac's Three Wolves (Pale Ale)
Steinlager Tokyo Dry (Lager)
Emersons Pilsner

BOTTLED BEER

Little Creatures Pale Ale
Hoegaarden
Corona
Pacifico
Steinlager Pure
Steinlager Classic
Steinlager Premium Light
Stella Artois
Mac's Black
Mac's Gold
Mac's Mid Vicious(2.5%)

BOTTLED CIDER

Isaac's Cider Apple
Issac's cider pear

NON-ALCOHOLIC

Coke/Zero/Diet
Lemonade
Tonic Water
Soda Water
Ginger Ale
Ginger Beer
Redbull

Juices

Mango/Guava/Cranberry/
Orange/Apple/Pineapple

Iced Drinks

Iced Coffee (milk)
Iced Mocha
Iced Americano
Iced Chocolate

HOT DRINKS

Long Black
Short Black
Flat White
Cappuccino
Mochaccino
Latte
Hot Chocolate

Glass 1L

\$9.00
\$10.00
\$10.00
\$10.00

Bottle

\$10.00
\$10.00
\$9.00
\$9.00
\$8.00
\$8.00
\$7.50
\$8.00
\$8.00
\$8.00
\$8.00

\$8.00
\$8.00

\$5.00
\$4.00
\$4.00
\$4.00
\$4.00
\$4.00
\$4.00
\$4.00
\$6.00

\$5.50

\$7.00
\$8.00
\$6.50
\$8.00

\$3.50
\$3.00
\$4.00
\$4.00
\$5.00
\$4.00
\$5.00



THE LAB EATERY

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