



- 1. MEAT LOVER'S ANTIPASTO PLATTER*** \$29
Cured salami, American pulled pork spiced tandoori chicken, baby kumera & corn cakes, housemade pickles, chargrilled roasted vegetables, chargrilled brioche, salad of the day, toasted taco chips, variety of tasty dipping sauces.
- 2. GRILLED BREAD AND DIPS (V)** \$14
Selection of daily fresh breads, baked taco chips, w/pickled vegetables dipping oils & sauces.
- 3. SEAFOOD ANTIPASTO PLATTER*** \$32
Salt pepper squid, prawn cocktail, fish of the day, panko-crumbed fish goujons, pickled vegetables, salad of the day w/ selection of homemade dips, chargrilled brioche, toasted taco chips, sugar-cured lemon.
- 4. CHEF'S MYSTERY TACO TASTING PLATE** \$23
Three delicious tacos, chosen by our chef for your indulgence.

*Selection subject to change



SOUPS AND BROTHS

- 5. ORGANIC CARROT AND COCONUT SOUP**
SMALL BOWL \$5 / LARGE BOWL \$9
w/roasted brioche garlic scented croutons & baby greens. (V) (VEGAN*)
- ADD THESE EXTRAS PULLED PORK \$4, PULLED BRISKET \$5, POACHED PRAWNS \$4
- 6. NEW ZEALAND SEAFOOD BROTH** \$16
SMALL BOWL \$8 / LARGE BOWL \$16
w/prawn, fish pieces, rice & organic herbs
- 7. SEAFOOD WONTON SOUP** \$16
w/ kumera noodle



MEXICAN FIESTA! BABY SOFT TACOS

2 X HANDMADE CHARGRILLED, SMALL SOFT TACOS
ONE FLAVOUR PER ORDER

- 8. SPICED BEAN TACOS (V)** \$16
Mexican slow-braised spiced beans, crispy taco pieces, avocado mash, tomato & coriander salsa, citrus mayo, fresh slaw, baby greens, sour cream, jalapenos, micro greens.
- 9. PRAWN TACO** \$16
Slow-poached broken prawns w/ pickled ginger, dehydrated bonito & seaweed crust, avocado mash, mango & peach salsa, smoked paprika aioli, citrus slaw, baby greens, sour cream, caramelised lemon, chargrilled soft taco, micro greens.
- 10. SMOKEY BBQ PORK TACOS** \$17
BBQ pulled smoked pork, toasted peanuts, dehydrated seaweed crust, fried shallots & garlic, tomato & coriander salsa, sweet chili mandarin jam, Asian glaze, citrus slaw, baby greens, sour cream, chargrilled soft taco.
- 11. BIG BOY BEEF BRISKET TACOS** \$17
Big Boy's pulled beef brisket, pickled onion, jalapenos, sesame & herb crust, avocado mash, tomato & coriander salsa, carrot & coconut pulp, mayo, citrus slaw, baby greens, sour cream, chargrilled soft taco.
- 12. HOKI FISH TACOS** \$16
Panko-crumbed fish goujons, pickled ginger, dehydrated bonito & seaweed crust, avocado mash, tomato & coriander salsa, smoked paprika aioli, citrus slaw, baby greens, sour cream, sugar burnt lemon, chargrilled soft taco.

**GF: GLUTEN FREE / V: VEGETARIAN /
VEGAN*: VEGAN ON REQUEST**

Ingredients subject to change due to season and availability.
Surcharges apply on public holidays.

TASTY RICE BOWLS

× × × × × × × ×

- 13. BIG BOY PULLED-BEEF BRISKET BOWL**
SMALL \$13 / LARGE \$17
Pan-glazed beef brisket, served on fragrant jasmine rice with fried shallots & garlic, red peppers, carrot & coconut pulp, sweet soy glaze, Japanese mayo, caramelised red onion jam, Bite Me slaw, coated in a sesame glaze, tomato & coriander salsa, organic green leaf salad, dehydrated seaweed & herb seasoning crust.
- 14. INDIAN-FUSION CHICKEN BOWL**
SMALL \$13 / LARGE \$17
Pan-braised in a fusion of tomato-spiced butter chicken sauce, w/roasted artichoke & red peppers, organic coconut & mint cucumber yoghurt, mango & peach salsa, toasted desiccated coconut, fragrant jasmine rice, organic garden salad of the day.
- 15. CARAMELISED PORK BELLY BOWL**
SMALL \$13 / LARGE \$18
Glazed in mandarin sweet chili jam, sweet soy, citrus mayo, pickles, fragrant jasmine rice, Bite Me slaw in sesame dressing, pickled ginger, tomato salsa, baby green lettuce.
- 16. MEXICAN FIESTA CHILLI BEAN BOWL**
(V) (VEGAN*) SMALL \$13 / LARGE \$16
Chilli bomb salsa, spicy red beans, avocado mash, sour cream, red peppers, tomato & coriander salsa, on fragrant jasmine rice, fresh salad of the day, pickled cucumber, jalapenos.
- 17. AMERICAN BBQ SPICED PULLED PORK BOWL**
SMALL \$13 / LARGE \$17
Slow-roasted BBQ pulled-pork on fragrant jasmine rice, coated in smoked paprika aioli, BBQ sauce, American relish, crispy fried shallots & garlic, sour cream, Japanese slaw tossed in sesame mayonnaise.





18



19



20

SEAFOOD CREATIONS

18. HOMEMADE FISH-CAKE STACK \$18
Tuna tartare sauce, carrot & coconut pulp, tomato & herb salsa, fried capers, micro salad, sugared lemon.

19. DEEP-FRIED FISH N CHIPS
1 x 150 gram beer-battered Snapper \$22
2 x 70 gram panko-crumbed Hoki \$20
6 x panko-crumbed Hoki fish fingers \$16
w/shoestring fries, salad of the day, homemade tuna tartare sauce, lemon pieces.

20. CRISPY SALT AND PEPPER SQUID \$16
6 PIECES
Deep-fried then glazed in sweet chilli mandarin glaze, smoked paprika aioli, dehydrated bonito, seaweed & herb seasoning, w/bite me slaw, sweet soya glaze, roasted peppers, fried shallots & herbs.



23

MEAT-FREE OPTIONS

VEGE AND VEGAN

21. KUMARA AND CORN MINI HERB CAKES \$17
(V) (GF) Kumara & corn mini herb cakes with Mexican tomato salsa, baby leaf greens, beetroot relish, feta & basil pesto.

22. HANDMADE CORIANDER AND ASIAN VEGETABLE SPRING ROLLS \$16
(GF) (VEGAN) (DF) w/roasted peanuts, mandarin sweet chili sauce, salad of the day.

23. VEGE STACK \$16
(GF) (V) (VEGAN*) Pan-fried potato & lentil herb cake, grilled halloumi, avocado & tomato salsa, Indian-spiced vegetable chutney, roasted peppers, carrot & coconut pulp, sweet soy, citrus mayo, Bite Me slaw, baby greens & dehydrated seaweed crust.

SOMETHING EXTRA

SAUCES

Tomato SERVE \$1 / JAR \$5
Japanese Citrus Mayo BBQ
Homemade Carrot & coconut pulp Chilly bomb oil
Homemade tuna tartare sauce
Mandarin & sweet chili jam
Basil pesto

FRIES

REGULAR \$10 / LARGE \$15
Skin-on Shoestring Fries
Beer Batter Platter Fries
Curly Fries

FRESHLY MADE SALADS

24. PRAWN COCKTAIL SALAD

SMALL \$13 / LARGE \$18

Pan-fried broken prawns, tomato & herb salsa, roasted peppers, artichoke, cucumber, feta cheese, organic greens, thousand island dressing, garlic & herb brioche croutons, microgreens, lemon wedges.

25. ASIAN KUMARA GLASS NOODLE & PORK SALAD

\$16

(V) OR (VEGAN ON REQUEST)

Caramelised Pork Belly, roasted peanut, fresh mint, coriander, tomato, pickled cucumber, bean sprouts & lettuce, sweet & spicy house Asian dressing then drizzled with extra virgin basil pesto oil.

26. BITE ME FOOD TRUCK GOURMET SLAW

HANDMADE DAILY (V)

\$9

Hand-cut local green & red cabbage, julienne carrots, Asian sprouts, marinated red peppers, crispy fried shallots fried garlic, Japanese citrus mayonnaise, carrot & coconut pulp, sweet soy glaze & baby microgreens.

27. ORGANIC SALAD OF THE DAY

(V) OR (VEGAN ON REQUEST)

\$13

Organic fresh daily vegetables from our local farmers, served with our signature house sauces & seasonings.

28. CÉZANNE SALAD WITH A MODERN TWIST

\$16

(V) OR (VEGAN) ON REQUEST

Signature slow-braised beef brisket w/ avocado pulp, crispy egg noodles, house citrus slaw & green salad leaves, coated with fried shallots & garlic, carrot & coconut pulp, basil pesto.

29. SCOTCH STEAK, SALAD & CHIPS

\$29

21-day aged minute steak Scotch fillet, chargrilled to medium-rare, w/ double sugar-cured streaky bacon, tomato & coriander salsa, caramelised onion, honey mustard & roasted garlic aioli on a bed of sliced tomato, pickled cucumber, baby greens and shoestring fries.

GOURMET

HANDMADE BURGERS

FAMOUS!

30. BIG BOY CLASSIC

LUNCH SPECIAL \$18 / DINNER \$22

NZ Beef Brisket slow braised for 48 hours in an Asian & Maori fusion Mother stock, w/ double sugar-cured streaky bacon, crispy smoked-cheddar cheese, fried shallots & garlic, carrot & coconut pulp, sweet soy sauce, caramelised red onion & beetroot jam, Bite Me slaw, baby greens, pickled cucumber, tomato & BBQ sauce.

31. DEEP-FRIED FISH BURGER

Beer-battered Snapper

LUNCH SPECIAL \$18 / DINNER \$22

Panko-crumbed Hoki

LUNCH SPECIAL \$18 / DINNER \$20

w/ apple cider vinegar crisps, homemade citrus & herb tuna tartare sauce, pickled cucumber, tomato, baby greens, lemon.

32. PORK BELLY BURGER - Greasy Goodness!

LUNCH \$18 / DINNER \$20

Our famous free-range pork belly, slow-poached for 24 hours in master stock, caramelised in an cast iron pan, coated in dehydrated seaweed crust, mandarin sweet chili jam, sweet soy, citrus mayo w/ pickled cucumber, pickled cucumber, Asian slaw, baby green lettuce.

33. INDIAN-INSPIRED BURGER

LUNCH SPECIAL \$16 / DINNER \$20

Tandoori baked free-range chicken poached in butter chicken spices & tomato stock, w/ chilli bomb salsa, mint & citrus yoghurt, red peppers, mayonnaise, basil pesto, pickled cucumber, tomato, baby greens.

34. MR. WAGYU SMASHED PATTIE BURGER

(V) LUNCH \$18 / DINNER \$20

185 gram Pure Wagyu Beef Pattie, melted smoked double-cheddar cheese, smoked aioli sauce, double streaky bacon, caramelised red onion, homemade apple cider cucumber pickles, tomato, baby greens.

35. VEGGIE BURGER (V)

LUNCH SPECIAL \$16 / DINNER \$20

Lentil & potato vegetable herb cake w/grilled halloumi, roasted peppers, avocado & tomato salsa, baby greens, pickled cucumber, tomato.

36. SCOTCH FILLET STEAK BURGER

LUNCH SPECIAL \$18 / DINNER \$21

Chargrilled 21-day aged Scotch fillet, double sugar-cured streaky bacon, tomato salsa, caramelised onion, honey mustard & garlic aioli, tomato, pickled cucumber, baby lettuce.

EXTRAS - TAKE YOUR BURGER TO THE NEXT LEVEL

Smoked cheddar slice \$2, streaky smoked bacon \$3, smashed avocado \$3, grilled halloumi \$3, Wagyu beef Pattie \$5, deep fried panko-crumbed Hoki \$6, vegetarian pattie \$4, any sauce \$1, chutney \$3, salsa \$3,



24



25



26



27



28



29



30



31



32



33



34



35



36