

A STICKY END

Yuzu Tart —16 (GF, V, DF)
coconut, mandarin, mint



Valrhona Chocolate Custard —15 (GF, V)
koko samoa crumbs, mango sorbet

Late Harvest Vino —18 (GF, DF, V)
fresh mint, mango

Frozen Selection —15 (GF, V, DFO)
mango sorbet coconut sorbet, matcha ice cream

SWEET SURRENDER

Espresso Martini—18

Quick Brown Fox Coffee Liqueur —10

Penfolds Grandfather 10YO Tawny Port —14

Coconut + Rum Special Coffee —18

Mango Sorbet + Late Harvest Vino —18

Down In Dominicana —18
Vodka, Kalhua, Frangelico, Coconut Cream



Keeping it local

Where we can, we select New Zealand sourced products. After all, it's hard to beat home grown.



PUTTING THE GOOD IN THE GOOD LUCK COCONUT



Sustainable's attainable

We know how important it is to deal with producers who think about the impact they're making. So we do our best to select high quality, highly sustainable ingredients.

QUALITY IS ONE OF OUR BEST QUALITIES.

We want you to have the best experience possible – from the food to the drinks, from the environment right through to our friendly service. If something isn't right we want to know about it, and you can rest assured we'll do our utmost to fix it.

PACIFIC
+ ASIAN
DELIGHT



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PACIFIC
+ ASIAN
DELIGHT

Transport yourself to the islands as soon
as you step into The Good Luck Coconut.
Where the nights are long and the flavours
strong from our tasty Pacific & Asian
inspired sharing menu.

Island Time at
**THE GOOD LUCK
COCONUT**

Your troubles will melt away
as you find yourself on island
time at our Tiki Bar.

Whether its tall and
refreshing or short and sweet
our friendly mixologists will
find something that tickles
your fancy.



*Bringin' the
jungle beats*

SMALL PLATES BIG FLAVOURS

Our Sweet Potato Bread (V)
toasted coconut butter (2) —6
Steamed Edamame Beans (V, DF, GF)
smoked chilli salt —6
Ika Mata (DF, GF)
raw market fish, coconut, lime, mint —21
Aunties Spicy Fish Salad (DF, GF)
cured fish, carrot, cucumber, chilli, sesame - 19
Leaf Taco (3) (DF, GF, VO)
green onion salad, shallot and sesame
Salmon—17, Smoked beef—16, Tofu—14
Pot Sticker Dumplings (DF, V)
shiitake, chive, black vinaigrette —15
Crispy Chicken Karaage (DF, GF)
coconut sambal, chilli, lime —19
Smoked Pork Ribs (DF, GF)
gochujang BBQ sauce, sesame—18
Tempura Softshell Crab slider
purple kumara bun, sriracha slaw (2) —19
Salt and Pepper Squid (DF)
lime, passionfruit and chili dressing —16

CHARCOAL BBQ

Grass-fed Beef (3) (DF, GF)
nori truffle mayo, shallot, sesame seeds —19
Huli Huli Chicken Thigh Yakitori (3) (DF, GF)
green onions, kumara crisp —17.5
Wild Caught Tiger Prawns (5) (DF, GF)
mango, tarragon, black garlic mayo —22

GO LARGE OR GO HOME

250g Awhi Farms Steak (MR)
Oak roasted carrots, pickled eggplant, Jus —32
Tempura Fish & Chips (GF, DF)
yuzu mayo, shoestring fries —24
NZ Waygu Beef Burger
sesame bun, onion rings, smoked mayo, cheese,
shoestring fries —26
Battered Fish Burger
sesame bun, pickles and yuzu mayo and shoestring
fries —24
Summer Vegetable Salad (V, DF, GF)
charcoal BBQ'd greens, capsicum, spring onion, soy
dressing —24
Shiitaki Mushroom Sapaui (V, DF, GF)
noodles, grilled eggplant, soy, local mushrooms —23
Good Luck Salad (VO, DF)
mango and mung bean slaw, nori, sesame dressing.
Plain —17, Tofu —24, Chicken —24, Squid —24,
Salmon —24

A BIT ON THE SIDE

Charred Green Beans(V, DF, GF) kimchi dressing —12
Shoestring Fries (V, DF, GF) house ketchup—9
Savory Coconut Rice (V, DF, GF) —6
Rainbow Slaw (V, DF, GF) miso mayo —9

ALLERGIES? We are here to help. If you have
allergies, questions or special requests just hail
down one of our friendly staff members.