

A STICKY END



Steamed Banana Pudding —14
rum caramel, salted caramel ice cream

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

SWEET SURRENDER

Brookfields Late Harvest Viognier —11/50

Mondillo 'Nina' Late Harvest Riesling —16/68

Espresso Martini—18

Quick Brown Fox Coffee Liqueur —10

Avion Espresso Tequila Liqueur —11

Penfolds Grandfather 10YO Tawny Port —14

Warres Warrior Ruby Port —12

Warres 10 YO Tawny Port —16

Coconut + Rum Special Coffee —18



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



Keeping it local



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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)
market fish, coconut, lime, mint —21

Crispy Chicken Karaage (DF, GF)
coconut sambal, fresh lime —19

Pot Sticker Dumplings (V, DF)
shiitake, chive, black vinaigrette —15

Tempura Softshell Crab slider
purple kumara bun, sriracha slaw (2) —19

Leaf Taco (3) (DF,GF,VO)
green onion salad, shallot and sesame
Salmon—17, **Smoked beef**—16, **Tofu**—14

Smoked Pork Ribs (DF, GF)
gochujang BBQ sauce, sesame—18

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

Aunties Spicy Fish Salad (DF,GF)
cured fish, carrot, cucumber, chilli,
sesame - 19

A BIT ON THE SIDE

Shoestring Fries (V, DF, GF)
house ketchup —9

Savory Coconut Rice (V, DF, GF) —6

Rainbow Slaw (V, DF, GF)
miso mayo —9

GO LARGE OR GO HOME

Tempura Fish & Chips (GF, DF)
market fresh fish, yuzu mayo, shoestring fries —24

Shiitaki Mushroom Sapaui (V, DF, GF)
noodles, grilled eggplant, soy, local mushrooms —23

Summer Vegetable Salad (V, DF, GF)
charcoal BBQ greens, capsicum, spring onion, soy dressing —24

Good Luck Salad (VO, DF)
mango and mung bean slaw, nori, sesame dressing **Plain** —17, **Tofu** —24, **Chicken** —24, **Squid** —24, **Salmon** - 24

NZ Wagyu Beef Burger (DF)
sesame bun, onion rings, smoked dressing, cheese, shoestrings — 26

Battered Fish Burger (DF)
sesame bun, pickles, coral lettuce, yuzu mayo, shoestring fries —24

GLC Bento Basket (DF,GF)
ikamata, sushi rice, chicken karaage, slaw, beans —21

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