

A STICKY END



Summer Ice Cream + Sorbets (GF)—12

Coconut Parfait, Grilled Pineapple, Coconut Sorbet,
Pineapple Rum Gel (GF)—12

Chocolate Custard, Koko Samoa, Mango Sorbet —15

SWEET SURRENDER

Brookfields Late Harvest Viognier —11/50

Mondillo 'Nina' Late Harvest Riesling —16/68

Espresso Martini —18

Yuzucello —11

Jumping Goat Coffee Liqueur —10

Quick Brown Fox Coffee Liqueur —10

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



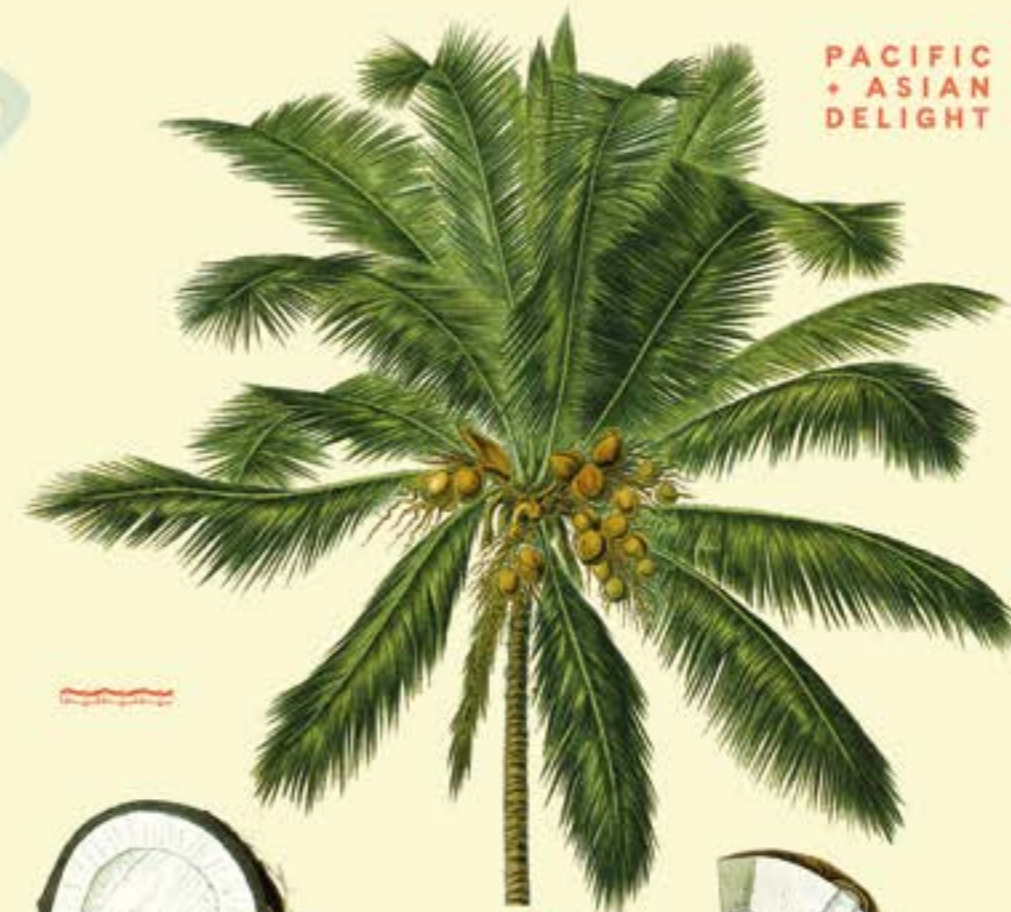
Sustainable's attainable

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



HUNGRY

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.

And our resident DJ will raise the bamboo rafters every Friday & Saturday night from 5:00 pm till 8:00pm.

*Bringin' the
jungle beats*



SMALL PLATES/ BIG FLAVOURS

Our Sweet Potato Bread (V)
toasted coconut butter (2) —5

Pacific Pickles (V, DF, GF)
daikon, coconut, green papaya, carrot, cabbage —6

Ika Mata (DF, GF)
market fish, coconut, lime, shaved melon, mint,
watermelon, nasturtium —20

Beef Bulgogi Tataki (DF, GF)
raw beef, black sesame, pickled nashi pear —22

Pot Sticker Dumplings (V, DF)
shiitake, chive, fermented shiitake crisps,
black vinegar —14

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

Smoked Pork Ribs (DF, GF)
pineapple bbq, puffed rice, sansho, coriander —17

Softshell Crab Slider (2)
green papaya salad, sriracha mayo —18

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

WALK THE FIREPIT

Huli Huli Chicken Thigh Yakitori (3) (DF, GF)
green onions, purple kumara crisp —16.5

Free Range Pork + Pineapple Kushi-yaki (3) (DF, GF)
kimchi, grilled cabbage —18

Wild Caught Tiger Prawns (5) (DF, GF)
mango, tarragon, black garlic mayo —20.5

Roasted Green Beans (V, DF, GF)
koji, pickled garlic —8.5

PACIFIC PICNIC

Share the love with our Chef's selection
Feasting Plates - bursting with good vibes.

Luau love
wild caught tiger prawns, ika mata, smoked pork ribs,
huli huli chicken thigh yakitori —59

High Tide
softshell crab sliders, crispy chicken karaage,
pot sticker dumplings, freerange pork skewers —60

GO LARGE OR GO HOME

Tempura Fish & Chips (GF, DF)
yuzu mayo, shoestring fries —21.50

Shiitake Mushroom Sapasui (V, DF, GF)
noodles, grilled eggplant, soy, local mushrooms —22

Chicken Yakitori Salad (GF, DF)
or Green Pepper Tofu
mango + mung bean slaw, wasabi nori, dressing — 18

Grass Fed Corned Beef Burger (DF)
piccadilly onion, shoestring fries —23

Pork Katsu Burger
sesame seeded bun, kimchi salad, colby,
bulldog sauce, shoestring fries —23

A BIT ON THE SIDE

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

Savoury Coconut Rice (V, DF, GF)—6

Rainbow slaw, miso mayo (V, DF, GF)—9

Leafy Salad, cider and radish (V, DF, GF)— 9

FEELING LUCKY?

Four Course Chef's Menu — \$68 per person