

SMALL SHARES

PRAWN AND GINGER DUMPLING (DF) OR SHITAKE GYOZA (V/VG/DF)	4no/16
Chili garlic relish, soy coriander broth	
POLENTA AND ROSEMARY CHIPS (V/GF)	\$18
Spicy tomato compote, parmesan, aioli	
ROAST BEETROOT AND GOAT'S CHEESE SALAD (GF/DF*/V/VG*/N)	\$20
Crispy kale, local leaves, pickled dates, toasted almonds, dukkah, orange vinaigrette	
CRISPY FRIED CHICKEN	\$20
Buttermilk spiced crispy chicken, pickled vegetables, chili mayo	
CRISPY SKIN PORK BELLY (DF/GF)	\$22
Waratah farmed local pork, miso glaze, pumpkin and ginger puree, Asian choy	
HOUSE MADE COTTAGE CHEESE (V) OR HAWKES BAY PULLED LAMB SHOULDER	\$22
Flat bread, curry, pickled onion, mango relish, mint cumin yoghurt, coriander	
SEAFOOD HOT POT (DF)	\$24
Prawn, mussels, chorizo, capsicum, spicy tomato compote, sourdough crisps	
HAWKES BAY SPRING LAMB RUMP (GF)	\$24
Smoked kumara, charred broccolini, olive tapenade, goats' cheese, jus	
SMOKED BOURBON BBQ PORK RIBS (GF/DF*)	22/36
Bourbon bbq glaze, parsnip puree, fried shallots	

PIZZA, PASTA AND RISOTTO

All pizzas are 9", and made on handcrafted sourdough bases
(Gluten free pizza bases available on request with extra \$4)

PIZZA

SOURDOUGH PARMESAN BREADS 9" (V)	\$16
Roast garlic and rosemary or Fresh mozzarella and tomato	
MEDITERRANEAN STYLE PIZZA (V)	\$26
Goats cheese, capsicum, mushroom, caramelized onion, olives, dukkah, parsley	
PHILLY STEAK PIZZA	\$26
Philadelphia cheese sauce, pulled beef, sweet corn, onion, mushroom, gherkin, aioli	
SPANISH PIG PIZZA	\$26
Chorizo, Spanish onion, capsicum, mushroom, jalapenos	
SPICY CHICKEN PIZZA	\$26
Chicken tikka, paneer crumble, onion, tomato, mint and lime yoghurt	

PASTA

THREE CHEESE SPINACH RAVIOLI (V/N*)	\$36
Fresh ricotta, parmesan, creamy spinach, sage butter, truffle oil, almond flakes	
SLOW COOKED SHREDDED BEEF RAGU PASTA	\$37
Roasted Tomato and red wine ragu, mushroom, baby spinach, parmesan	

RISOTTO (GF)

PRAWN AND MARKET FISH,	\$38
Garlic prawn skewer, parmesan, chili oil	
CHICKEN AND SMOKED CHORIZO,	\$38
Mushroom, parmesan, chili oil	

SIDE TO SHARE

Shoestring fries, Aioli (DF/GF/V)	\$9
Local leaves salad, goats' cheese, dukkah, toasted almonds, citrus vinaigrette (GF/V/N*)	\$10
Creamy potato mash, jus (GF)	\$10
Wok fried greens, Crispy shallot, fried garlic (DF/GF/V/VG)	\$10
Twice cooked fried potato, chili relish, aioli (DF/GF/V)	\$10

LARGE SHARES

SPINACH AND MOZZARELLA CHEESE PATTIE (V/GF)	\$36
Saffron rice, korma sauce, pickled dates, crispy kale	
PAN SEARED MARKET FISH (GF/DF)	\$39
Pumpkin puree, capsicum and tamarind curried paste, gai lan choy, coconut and lime sauce	
YAKITORI GLAZED STUFFED SQUID (DF/GF)	\$39
Prawn and tofu stuffing, smoked chili rice, spring onion, coriander, crispy shallots	
ROASTED WAITOA CHICKEN BREAST (GF)	\$39
Chorizo stuffing, pumpkin puree, buttered spinach, aromatic jus	
HEREFORD PRIME BBQ SLOW COOKED SHORT RIB (GF)	\$39
Bourbon BBQ glaze, kumara puree, broccolini, crispy shallot	
NY STYLE SILVER FERN SIRLOIN 250 GM (GF)	\$40
Smoked chili rub, parsnip cream, baby cos wedge, parmesan, goddess dressing, jus	
VENISON STRIPLOIN 225 GM (GF)	\$42
Marinated beetroot, parsnip cream, crispy kale, aromatic jus	
HEREFORD PRIME SCOTCH FILLET 250 GM (GF)	\$42
Roasted butternut cream, broccolini, verde salsa, jus	
12 HOURS SLOW COOKED HEREFORD PRIME T BONE 400 GM (GF)	\$44
Parsnip and porcini puree, caramelized onion and bacon jam, jus	

BULL AND BEAR SHARING PLATTER FOR TWO \$49

Fried chicken, bourbon glazed pork ribs, grilled sirloin, polenta chips, local leaves salad, sauces

DIETARY KEY

DF - dairy free | GF - gluten friendly | V - vegetarian
VG - vegan | N - contains nuts | * - can be altered

SOMETHING SWEET

WHITTAKERS CHOCOLATE AND SALTED CARAMEL (N*) \$18

Milk chocolate fudge, 70% chocolate mousse, hazelnuts, soil, salted caramel, raspberry

COCONUT AND RUM PINEAPPLE (GF/DF/V/VG/N*) \$18

Coconut sago, rum-soaked pineapple, mint, salted almond, coconut flakes

HEILALA VANILLA BEAN PANNA COTTA (GF) \$18

Apple, rhubarb and rose compote, oat granola, caramel ripple ice cream

COFFEE AND DONUT (V) \$18

Donut, espresso mascarpone, seeded chocokate bark, soil, Dutch chocolate ice cream

CARROT AND MORE (V) \$18

Carrot cake, carrot pudding, lavender cream, sesame tuille, vanilla ice cream

SELECTION OF ICE CREAM AND SORBET \$14

Please ask server for selection



Our Team is excited to indulge you in a unique and fun dining experience, where you can enjoy flavours from around the world, complement them with an impressive array of drinks, and immerse in the excitement & dynamism of a stock market environment.

With many success stories to our credit, we wanted to create a fun dining option for everyone, where locally sourced ingredients will be used to create globally inspired dishes in order to give the variation of cuisine while ensuring the quality of experience.

We curated our drinks menu to include international flavours and came up with an extensive choice of cocktails, where flavours complement our cuisines and the pairing of the drinks with the food will definitely impress the connoisseurs. Feel free to ask the team for my suggested pairing options to give you a headstart.

From bringing Boundary Road Brewery exclusively to Hamilton to serving Zealong Teas with our desserts, we strive towards something unique in every aspect of our offering to you, our esteemed guests.

We aim to give you an experience where great food and a fun concept of fluctuating prices and food share market will make for a perfect combination and help create some cherished moments while you dine with us.

The Prices keep changing, but our commitment towards serving the best food in town would always be the same.

I hope you enjoy your experience with us.

New Zealand beef and lamb ambassador 2020 - 2021

Chef Tejas Nikam



VIEW
MENU



REVIEW US
ON GOOGLE

HAMILTON'S WALL STREET DINING EXPERIENCE



FOOD SCAM

BULL AND BEAR MARKET CRASH SET MENUS

2 COURSE SET MENU \$ 57

(Choose any small share and large share or large share and sweets)

3 COURSE SET MENU \$69

(Choose any small share, large share and sweets)