

Wine Selection

White 150ml/250ml (selected varieties)/bottle

Jacob's Creek Prosecco NV - 11.5/55
Deutz Prestige Cuvée, Marlborough '15 - 14.5/70
Mumm Cordon Rouge NV 375ml/750ml - 60/120
Perrier Jouët Grand Brut NV - 130

Square Mile Chardonnay, East Coast '16 - 9.5/15.5/40
Mills Reef Reserve Chardonnay, East Coast '17 - 12/57.50
Church Road McDonald Chardonnay, Hawke's Bay '17 - 13.5/65

Square Mile Sauvignon Blanc, Marlborough '18 - 9.5/15.5/40
Loveblock Organic Sauvignon Blanc, Marlborough '17 (vegan) - 12.5/60
Man O' War Sauvignon Blanc, Waiheke Island '16 - 13.5/65

Square Mile Pinot Gris, East Coast '17 - 9.5/15.5/40
La Bohème Pinot Gris, Yarra Valley '15 - 12/57.5
Loveblock Organic Pinot Gris, Marlborough '18 (vegan) - 13.5/65

Good Company Pinot Gris Rosé, Marlborough '18 (vegan) - 10.5/50
Triplebank Pinot Noir Rosé, Marlborough '19 - 12/57.5
Camshorn Riesling, Waipara '17 - 12.5/60

Red 150ml/250ml (selected varieties)/bottle

Square Mile Pinot Noir, Waipara '17 - 9.5/15.5 /40
Gibbston Valley Gold River Pinot Noir, Central Otago '17 - 13.5/65

Jacob's Creek Double Barrel Shiraz, Barossa (5th Vintage) - 12/57.50
The Last Shepherd Syrah, Hawke's Bay '17 - 13.5/65

Campo Viejo Tempranillo, Spain '16 - 12/57.5
Matsu el Picaro Tempranillo, Spain '16- 13/62.5

I Am George Cabernet Merlot, Barossa '15 - 12.5/60



305 Queen Street was home to the Citizens' Advice Bureau for over 35 years and the address remains a community hub for Aucklanders.

By day, Citizen Q is a bustling café; a space for practitioners and community members to celebrate and collaborate. By night, it is the ideal place to kick off your evening with a pre-show bite or continue the post-show fun...

Q Theatre grew from Auckland's need for a space to present independent, innovative, and adventurous work.

Citizen Q is proudly not for profit, with all profits proceeds supporting what happens onstage at Q Theatre.

Small Plates

Homemade dips - 12 (v, gf*)

Selection of homemade dips served with sourdough

Southern fried chicken - 15 (gf)

With chipotle aioli

Add salad or fries - 3

Lemon peppered calamari - 15 (gf*)

With lime aioli

Add salad or fries - 3

Pulled pork bao buns - 15

With apple and carrot slaw, cucumber and chipotle aioli

Add salad or fries - 3

Lamb meatballs - 15

Cooked in a tomato sauce served with couscous, salad and tzatziki

Mezze plate - 15 (v, ve, gf*)

With hummus, tomato salsa, avocado, sundried tomato, olives, fresh green salad and sliced tortilla

Sizzling gambas - 17.50 (gf*)

Garlic honey glazed tiger prawns with chorizo served on a sizzling plate with sourdough

\$30 Sharing platter (v*, gf*)

Selection of French cheeses, Champagne ham, pastrami, capsicum, hummus, cornichons, honeycomb, cocktail onions, grapes, green salad and sourdough

Sides

Mixed leaf salad - 8 (v, ve, gf)

Seasonal vegetables - 8 (v, ve, gf)

Straight cut fries - 8 (v, ve*, gf)

Wedges with sour cream and sweet chilli - 12 (v, ve*, gf)

Wedges with cheese, sour cream, sweet chilli and bacon - 14 (gf)

*v - vegetarian, ve - vegan, gf - gluten free, * - available*

Ask our friendly team for all your dietary and allergy requirements

Dinner

Vegan pad thai - 17 (v, ve)

Rice noodles, bean sprouts, capsicum, red onion, fried tofu, scallions, pad Thai tamarind sauce and peanuts

Caesar salad - 18 (v*, gf*)

Cos lettuce, Parmesan, bacon, anchovy, croutons and a soft boiled egg

With chicken or smoked salmon - 23

Grilled haloumi and roasted vegetables - 18 (v, ve*, gf)

Goats cheese curd, mesclun, kumara crisps and balsamic honey mustard dressing with chicken - 23

Chicken waffles - 20

Belgium waffles served with southern style fried chicken drizzled with

O'Canada maple syrup served with apple and carrot slaw

Moroccan lamb - 25 (gf)

Lamb shoulder chop served with a salad of potato, beans, tomato, witloof tips, Kalamata olives, goats cheese curd and a mint sambal sauce

Market fish - 27 (gf*)

Ask our friendly team for today's special

Angus prime scotch fillet - 29 (gf)

200 grams served with potato gratin, spinach and a red wine jus

Desserts

Chocolate mousse - 15

With raspberry coulis and chantilly cream

Apple tarte tatin - 15

With confiture de lait and chantilly cream

Sticky date pudding - 15 (gf*)

With confiture de lait and chantilly cream

**PLEASE PLACE YOUR ORDER AT THE BAR
WHEN YOU ARE READY**