

DESSERT WINE

Quarry Road Dessert Cabernet
Shingle Peak Botrytis Chardonnay

PORT

Quinta De La Rosa 10yo Tawny
Sandeman 10yo

TAP BEER

Heineken
Monteith's Golden
Monteith's Original
Monteith's Radler
Monteith's Pilsner
Export Gold & Extra Cold
Export 33
Tui
Amstel Light

BOTTLE BEER / CIDER

Heineken
Sol
Monteith's Black
Monteith's Summer
Monteith's NZ Lager
Amstel Light
Monteith's Crushed Apple
Monteith's Crushed Pear
Bulmer's Cider

SOFT DRINKS

Soft Drinks
Juices
Red Bull
Ginger Beer

FUNCTIONS

We have a variety of function spaces, The Hangar is perfectly located to provide West Auckland with a premium function experience that complements our existing bar and dining offerings.

- Cocktail and Dinner Parties
- Lunch Parties
- Engagement Parties
- Birthdays
- Business Meetings
- Private Dining
- Lunch, Buffet, à la carte, Platter and Set menus
- Beverage packages
- Entertainment
- Security
- Meeting and conference requirements
- Audio visual equipment

Our Mezzanine Floor can hold up to 120 people. This space is ideal for launch parties, engagement parties, birthdays and private dining.

The Piha Room holds up to 16 people and is perfect for private dining, formal meetings, presentations and training seminars.

The Bethells Room holds up to 30 people and is suitable for private dining, larger group seminars, presentations and training workshops.

For daytime conference suite hire, fees are as follows:

- \$50.00 for a half day
- \$100.00 for a full day

Our mezzanine level is available for your exclusive hire. We do not charge a hire fee as we operate on a minimum spend system. Please see your Function Coordinator for details. A refundable bond / deposit is required to cover any damages that may occur. If (upon inspection at the end of the night) no damage has occurred, this will be refunded accordingly.

In accordance with our liquor licence:
Friday and Saturday – room must be vacated by 3.00am
Sunday to Thursday – room must be vacated by 1.00am

For more info please ask one of our staff.



THE Hangar



104 Central Park Drive,
Henderson, West Auckland 0610

P. 09 835 1056
F. 09 835 0623
E. thehangar@thetrusts.co.nz

W. www.thehangar.co.nz

DINING



FOOD MIENU



STONE GRILL

ENTREE

Garlic Bread	6.5
Cheesy Garlic Bread	8.5
Salt n Pepper Calamari With mixed leaves, lemon, and garlic aioli	11.5
Seared Sesame Tuna On a baby watercress and spring onion salad with a sesame soy dressing	18
Spiced Pork Belly Served with Asian slaw tossed in a ginger and spring onion scented peanut oil	14.5
Duck Rilette Individual confit duck and pork terrine with crostini, baby gherkins and cherry relish	15.5
Soup of the Day Served with garlic bread See your waiter for today's special	12

STONEGRILL LITES



All Stonegrill Lites served with a choice of garden salad or fries

Pork Fillet With cranberry sauce and pineapple	17.5
Beef Rump Lite 160g rump steak with tomato chilli jam	16.5
Duo Custom Grill Your choice of two - beef, chicken, lamb or pork With house aioli	18
Chicken and Prawns With lemon and garlic aioli	17

SALADS & PASTA

Chargrilled Chicken and Mango Salad With tomato, cucumber, red onion and crispy noodles	16.5
Prawn Bacon Salad With cos lettuce, garlic aioli and parmesan	18.5
Prawn Linguini With chilli, fresh basil, Italian parsley, semi dried tomato and red onion	22.5

STONEGRILL MAINS



All Stonegrill Mains served with a choice of any two sides

Honey Soy Chicken Skinless chicken breast served with a honey soy dipping sauce	25.5
Ranch Cut Beef Grill Served with your choice of sauce: roast garlic aioli, horseradish aioli, garlic butter, tomato chilli jam, béarnaise, BBQ or blue cheese aioli	
Rump 200g	24
Large Rump 400g	33
Eye Fillet 200g	33.5
Scotch Fillet 200g	29.5
Real Deal Custom Grill Choose between beef rump, chicken breast, lamb or pork served with aioli and BBQ sauce	Trio 28.5 Quad 33.5

Ocean and Earth Ranch cut beef rump accompanied by scallops and prawns and served with house aioli	29.5
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Seafood Mixed Grill Sesame crusted game fish, mussels, prawns and scallops served with homemade tartare sauce	28.5
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SIDES

Garden salad, chunky fries, jasmine rice, butter mash, seasonal vegetables, creamed spinach, parmesan and black pepper linguine, duck fat potatoes, Asian slaw	5
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MAINS

Export Gold Beer Battered Market Fish With chunky chips, char grilled lemon, salad and tartare sauce	S 19.5 L 27.5
Scotch Main On roasted root vegetables with a port wine reduction	29.5
Portuguese Chicken Spice rubbed chicken breast on creamy mash and lemon scented slaw	27.5
Pork Belly Slow cooked pork belly on gourmet mashed potato, baby fennel and apple salad	26.5
Lake Palace Aubergine With spiced tomato and chick peas served with fragrant jasmine rice	22.5

HANGAR BURGERS

Hangar Burger 150g beef pattie, egg, cheese, beetroot, pickles, tomato, lettuce and beer onions	20.5
Beef n Bacon 150g beef pattie, streaky bacon, tomato, pickles, lettuce and blue cheese mayo	21.5
Grilled Chicken, Cranberry & Brie With crisp lettuce, tomato, cranberry sauce and aioli	21.5

HANGAR PIZZAS

Chicken, Cranberry and Brie With red onions and house aioli.	22.5
Beef & Béarnaise Beef, mushroom, beer onions, finished with béarnaise sauce	23
Hawaiian Double ham, double pineapple, red onions and The Hangar's homemade tomato relish.	20
Texas Chainsaw Chilli rubbed beef, capsicum red onions, spicy sausage and jalapeno peppers with sour cream	20
Zorba The Greek Red onion, spinach, feta and pine nuts	20

The Hangar
All Pizzas available to take away

DESSERT

Warm Banoffee Parcel Crispy filo wrapped around caramel, bananas and chocolate served with vanilla ice cream and a caramel sauce	12
Tiramisu Layered cappuccino ice cream, sponge fingers, vanilla mascarpone, chocolate fudge sauce and whipped cream	12.5
Sorbet Selection Three refreshing sorbets to cool you down	12.5
The Hangar Sundae Three scoops of top quality vanilla bean ice cream, crushed macadamia nuts, whipped cream, wafer, and a choice of chocolate fudge sauce or berry compote	12
Chocolate Crème Caramel A timeless classic with the added decadence of rich chocolate	12.5