

LIGHT MEALS & SHARING PLATES

Oysters: natural with pink onions or tempura with wasabi yoghurt		mp
Edamame, olive oil, sea salt		8
Handmade crab wontons, coconut caramel sauce		19
Truffled macaroni croquettes, truffle salt		13
Calamari with lemon & aioli		18
Bang bang chicken, micro coriander		17
Buffalo cauliflower, buttermilk ranch		17
Mussels steamed in coconut milk with lemongrass, galangal & turmeric		19
House-aged beef burger with bacon & cheese, gherkins, smoked chipotle & tomato relish, served with chips		25
Beer battered or crumbed fish & chips with house slaw add: 3 tempura oysters mp or 3 crumbed prawns 12		32
Sourdough roll with butter		4.5
Thick cut chips, tomato sauce & aioli		10
Baby cos, radish & mint, buttermilk ranch		10

SHARING BOARDS

Crumbed green olives with balaboosta, quinoa & feta falafels, kawakawa hummus & Turkish bread		31
Antipasto with prosciutto & bresaola, Sicilian olives, artichoke pesto, arancini, toasted focaccia		33
Chicken liver parfait, aged cheddar, baguette, cornichons, beetroot & horopito relish, pink onions		32

CHEESES

with walnut bread, sesame lavosh, grapes & quince paste | 17 per cheese | 48 all three cheeses

Over the Moon Triple Cream Brie | Kingsmeade *Opaki* Manchego

Kāpiti *Kikorangi* Triple Cream Blue
