

## LIGHT MEALS & SHARING PLATES

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Oysters: natural with pink onions or tempura with wasabi yoghurt		mp
Edamame, olive oil, sea salt		8
Handmade crab wontons, coconut caramel		19
Truffled macaroni croquettes, truffle salt		13
Salt & pepper calamari with lemon & aioli		18
Bang bang chicken, micro coriander		17
Mushroom & walnut pate, truffle oil, beetroot relish, sourdough toast		17
Mussels steamed in coconut milk with lemongrass, galangal & turmeric		19
Beer battered or crumbed fish & chips with house slaw add: 3 tempura oysters   mp or 3 crumbed prawns   12		32
Angus beef burger with bacon & cheese, bbq pulled pork, gherkins, pickled cabbage, served with chips		27
Sourdough roll with butter		4.5
Thick cut chips, tomato sauce & aioli		10
Baby cos, radish & mint, buttermilk ranch		10

## SHARING BOARDS

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Antipasto with prosciutto & bresaola, Sicilian olives, artichoke pesto, arancini, toasted focaccia		33
Quinoa, pumpkin & feta falafels with balaboosta sauce, summer loaded hummus & Turkish bread		31
Chicken liver parfait, aged cheddar, baguette, cornichons, beetroot & horopito relish, pink onions		32

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## CHEESES

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

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

**Kāpiti Kikorangi Triple Cream Blue | Clevedon Buffalo Co. Gouda**

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