

LIGHT MEALS & SHARING PLATES

Te Kouma oysters , 1/2 dozen or dozen natural with pink onions (tempura with lime mayo + 50c per oyster)	36 / 69
Bang bang chicken , micro coriander	21
Salt & pepper calamari with lemon & aioli	24
Macaroni cheese croquettes , truffle mayo	16
Mushroom & walnut pate , truffle oil, beetroot relish, sourdough toast	21
Akaroa salmon & herb rillettes , toasted flatbread	25
Seafood chowder with fino sherry , crayfish oil & sourdough toast	23 / 36
Mussels steamed in coconut milk with lemongrass, galangal & turmeric	27
Shiitake & water chestnut dumplings , chilli oil, enokitake & micro coriander	22
Moroccan lamb burger with halloumi, pistachio salsa apricot sauce, herb yoghurt, cucumber & wild rocket, served with thick-cut chips	29
Beer battered or crumbed fish & chips , with house slaw add: 3 tempura oysters mp or 3 crumbed prawns 18	47
Turkish bread with butter	7
Thick cut chips , tomato sauce & aioli	14
Cos leaves with radish & mint , buttermilk ranch	14

SHARING BOARDS

Prosciutto : prosciutto, bresaola, roasted peppers, olives, artichokes, arancini & focaccia	48
Balaboosta : falafels with balaboosta, seasonal crudites, hummus, polenta sticks & Turkish bread	42
Ploughman : chicken liver parfait, cornichons, beetroot & horopito relish, aged cheddar & baguette	44

CHEESES

with walnut bread, sesame lavash, grapes & quince paste | 19 per cheese

Over the Moon *DMG* Triple Cream Brie | Kingsmeade *Opaki* Manchego | Kāpiti *Te Tihi* Aged Cheddar
Kāpiti *Kikorangi* Triple Cream Blue | Kingsmeade *Tinui* Sunset Blue | Over the Moon *Aroha* Camembert