

## LIGHT MEALS & SHARING PLATES

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

## SHARING BOARDS

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

## CHEESES

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

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

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