

LIGHT MEALS & SHARING PLATES

Oysters natural with pink onions or tempura with pickled ginger mayo		mp
Steamed edamame, olive oil, sea salt		12
Truffled macaroni croquettes, truffle salt		14
Salt & pepper calamari with lemon & aioli		21
Bang bang chicken, micro coriander		17
Pork belly chicharrones, pickled ginger mayo & apple caramel		19
Mushroom & walnut pate, truffle oil, beetroot relish, sourdough toast		18
Mussels steamed in coconut milk with lemongrass, galangal & turmeric		23
Angus burger with bacon & cheese, braised beef cheek, togarashi mayo, onion jam & gherkins, served with thick-cut chips		27
Beer battered or crumbed fish & chips with house slaw, add: 3 tempura oysters mp or 3 crumbed prawns 12		mp
Thick cut chips, tomato sauce & aioli		11
Arobake honey ciabatta roll with butter		5
Baby cos, radish & mint salad, buttermilk ranch		10

SHARING BOARDS

Prosciutto: bresaola, roasted peppers, Sicilian olives, artichoke pesto, arancini, focaccia		36
Balaboosta: loaded hummus, Turkish bread, quinoa & feta falafels, spicy yoghurt sauce		34
Ploughman: chicken liver parfait, cornichons, beetroot relish, aged cheddar, baguette		35

CHEESES

with walnut bread, sesame lavash, grapes & quince paste | 18 per cheese | 48 three cheeses

Over the Moon Triple Cream Brie | Kingsmeade *Opaki* Manchego | Linkwater aged Cheddar

Kāpiti *Kikorangi* Triple Cream Blue | Cartwheel Creamery *Blue Rhapsody* Blue
