

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		19
Truffled macaroni croquettes, truffle salt		13
Salt & pepper calamari with lemon & aioli		18
Bang bang chicken, micro coriander		17
Mushroom, truffle & 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, <i>your choice of our freshly caught fish</i> add: 3 tempura oysters mp or 3 crumbed prawns 12		mp
Angus beef burger with bacon & cheese, bbq pulled pork, gherkins, pickled cabbage, served with chips		27
Bread roll with butter		4.5
Thick cut chips, tomato sauce & aioli		10
Baby cos, radish & mint, buttermilk ranch		10

SHARING BOARDS

Prosciutto: Bresaola, roasted peppers, Sicilian olives, artichoke pesto, arancini, focaccia		33
Balaboosta: Loaded hummus, Turkish bread, quinoa & feta falafels, spicy yoghurt sauce		31
Ploughman: Chicken liver parfait, cornichons, beetroot relish, aged cheddar, baguette		32

CHEESES

with walnut bread, sesame lavosh, grapes & quince paste | 17 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
