

## LIGHT MEALS & SHARING PLATES

Te Kouma oysters: natural with pink onions or tempura +50c with lime mayo	36 / 72
Bang bang chicken , micro coriander	24
Fried calamari with furikake, lemon & aioli	25
Roast duck spring rolls, with sweet chilli sauce	24
Mussels steamed in coconut milk with lemongrass, galangal & turmeric	29
Seafood chowder with fino sherry, crayfish oil & Turkish bread & butter	27 / 42
Crumbed fish finger sandwich with baby gem & tartare in a torpedo bread roll	27
Mushroom, truffle & walnut pate, truffle oil, beetroot & horopito relish, sourdough toast	26
Water chestnut & shiitake dumplings, savoy, soy sauce, sesame & chilli, micro coriander	22
Dry-aged beef burger with gruyere, pickles, rocket & tomato relish, with thick-cut chips & truffle mayo	32
Beer battered or crumbed line-caught fish & thick-cut chips	49
Add: 3 tempura Te Kouma oysters   19    Add: 3 crumbed prawns   18	
Turkish bread with butter	7
Thick-cut chips, tomato sauce & aioli	17
Gem lettuce with ranch dressing	16

## SHARING BOARDS

<b>Breadboard:</b> Akaroa salmon rillettes with taramasalata, sundried tomato whip with tapenade & bread	34
<b>Antipasto:</b> cured meats, antipasto veggies & olives, housemade arancini with aioli & toasted focaccia	48
<b>Balaboosta:</b> Falafels with balaboosta, crudites, hummus with dukkah, polenta sticks & Turkish bread	45
<b>Ploughman:</b> Chicken liver parfait, aged cheddar, piccalilli, bread & butter pickles, pink onions & baguette	46
<b>Cheeseboard:</b> Brie, aged cheddar & blue served with walnut bread, sesame lavosh, grapes & quince paste	63