

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 goddess dressing	16

SHARING BOARDS

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