

LIGHT MEALS & SHARING PLATES

<i>Te Kouma oysters: natural with pink onions or tempura +50c with lime mayo</i>	36 / 72
<i>Popcorn chicken with bang bang sauce & micro coriander</i>	25
<i>Salt & pepper calamari with lemon & aioli</i>	27
<i>Housemade duck spring rolls with sweet chilli emulsion</i>	24
<i>Mussels in coconut milk with lemongrass, galangal & turmeric</i>	29
<i>Seafood chowder with fino sherry, crayfish oil & Turkish bread & butter</i>	27 / 42
<i>Mushroom, truffle & walnut pate with truffle oil, beetroot relish & sourdough toast</i>	26
<i>Pork belly nasi goreng with a chilli-fried egg & crispy shallots</i>	27
<i>Spiced lamb shoulder croquettes with red harissa & Greek yoghurt</i>	24
<i>Beer battered or crumbed line-caught fish & thick-cut chips with house slaw & tarragon tartare</i>	49
<i>Add: 3 tempura Te Kouma oysters 19 Add: 3 crumbed prawns 18</i>	
<i>Angus beef patty with pulled bbq pork, smoked cheese, pickles, pickled red cabbage & sriracha mayo, with a side of hash sticks</i>	32
<i>Thick-cut chips with tomato sauce & aioli</i>	17
<i>Turkish bread with butter</i>	7

SHARING BOARDS

<i>Bread board: Akaroa salmon rillettes with taramasalata, olive tapenade with chilli elaiasalata & rustic loaf</i>	36
<i>Antipasto: Cured meats, antipasto veggies & olives, arancini with truffle oil, parmesan & aioli & focaccia</i>	49
<i>Balaboosta: Falafels with balaboosta, crudites, hummus with dukkah, polenta sticks & Turkish bread</i>	46
<i>Ploughman: Chicken liver parfait, aged cheddar, piccalilli relish, bread & butter pickles, pink onions & baguette</i>	48
<i>Cheeseboard: Brie, aged cheddar & blue served with walnut bread, crackers, blushing pear & quince paste</i>	63