

## LIGHT MEALS & SHARING PLATES

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Bang bang chicken, micro coriander		24
Fried calamari, with furikake, lemon & aioli		25
Roast duck spring rolls, sweet chilli sauce		24
Mussels steamed in coconut milk with lemongrass, galangal & turmeric		29
Dockside seafood chowder with fino sherry, crayfish oil & sourdough toast		27 / 42
Mushroom & walnut pate, truffle oil, beetroot & horopito relish, sourdough toast		26
Shiitake & water chestnut dumplings, chilli oil, enokitake & micro coriander		22
Beer battered or crumbed fish & chips, with house slaw add: 3 crumbed prawns   18		49
Aged beef burger with swiss cheese, pickles, rocket & tomato relish, served with thick-cut chips & truffle mayo		32
Turkish bread with butter		7
Thick cut chips, tomato sauce & aioli		17
Gem lettuce, radish & cucumber, ranch dressing		16

## SHARING BOARDS

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<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, cornichons pink onions, beetroot relish & baguette		46

## CHEESES

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*with walnut bread, crackers, grapes & quince paste | 21 per cheese*

Over the Moon *OMG* Triple Cream Brie

Kāpiti *Kikorangi* Triple Cream Blue

Kāpiti *Te Tihi* Aged Cheddar

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