## - TAKEAWAY MENU -

| Te Kouma oysters: natural with pink onions or tempura with lime mayo   |                                    | 3                 | 36 / 72         |
|--|------------------------------------|-------------------|-----------------|
| ENTRÉES  |                                    |                   |                 |
| Bresaola (cured beef), pickled veg, truffled honey, chevre, parmesan, blushing pear, rye & walnuts   |                                    |                   | 28              |
| Grilled scallops & fried calamari, togarashi mayo, lychees, virgin olive oil, radishes, lemon  |                                    |                   | 33              |
| Spring pea & parmesan risotto, fresh ricotta, pistachio salsa verde, preserved lemon & quinoa  West Coast whitebait fritter, served with lemon, aioli & micro salad greens |                                    | 23<br>  33 per 50 | 23              |
|  |                                    |                   | <b>l</b> per 50 |
| MAINS  |                                    |                   |                 |
| Beer battered or crumbed fish & chips, house slaw add: 3 tempura oysters   19 add: 3 crumbed prawns   18   |                                    |                   | 48              |
| Medium rare Angus fillet & braised beef cheek, potato dauphinoise, broccolini, onion jam & truffle butter  |                                    |                   | 49              |
| Sous-vide pork belly, cashew nahm jim, parsnip, pickled beetroot, apple caramel, pickled ginger mayo   |                                    |                   | 47              |
| Baked line-caught fish with lime & nori crust, curried cauliflower, capers, almonds, parsley, sultanas   |                                    |                   | 48              |
| Chicken breast with spinach, feta & pancetta, pumpkin puree, savoy cabbage & cherry demi-glace   |                                    |                   | 45              |
| Beetroot & smoked tofu Wellington, mushroom, walnut & shallot duxelles, porcini gravy  |                                    |                   | 39              |
| SIDES  |                                    |                   |                 |
| Turkish bread with butter  |                                    |                   | 7               |
| Broccolini with roasted almonds & salt   |                                    |                   | 16              |
| Thick-cut chips with tomato sauce & aioli  |                                    |                   | 16              |
| Roasted baby potatoes, sour cream & chives   |                                    |                   | 15              |
| Gem lettuce with radish & cucumber, ranch dressing   |                                    |                   | 16              |
| OCAL CHEESES   |                                    |                   |                 |
| Served with walnut bread, sesame lavosh, grapes & quince   | paste   19 per cheese              |                   |                 |
| Over the Moon OMG Triple Cream Brie  | Kāpiti Te Tihi Aged Cheddar        |                   |                 |
| Over the Moon Aroha Camembert  | Kāpiti Kikorangi Triple Cream Blue |                   |                 |
| Kingsmeade Mt Bruce Havarti  | Kingsmeade Tinui Blue              |                   |                 |
| DESSERTS   |                                    |                   |                 |
| Plate of Whittaker's chocolate, with salted caramel sauce, raspberry coulis & mascarpone   |                                    |                   | 27              |
| Boysenberry & vegan chocolate pave, candied orange, coconut yoghurt & salted caramel corn  |                                    |                   | 23              |
| Chilled coconut rice pudding, with mango gel & tropical fruits, passionfruit & ginger sorbet   |                                    |                   | 22              |