

– TAKEAWAY MENU –

STARTERS

Macaroni cheese croquettes, truffle mayo	16
Bang bang chicken, micro coriander	21

ENTRÉES

Seafood chowder with fino sherry, sweetcorn, agaria potato, crayfish oil & sourdough toast	23
Bresaola (cured beef), pickled veg, truffled honey, chevre, parmesan, pear, rye & walnuts	27

MAINS

Beer battered <u>or</u> crumbed fish & chips, slaw <i>add</i> : 3 tempura oysters <i>mp add</i> : 3 tempura prawns 18	47
50g / 100g West Coast whitebait fritter served with fresh lemon, aioli & micro greens	29 / 58
Sous-vide pork belly, cashew nahm jim, orange kumara, pickled beetroot, ginger mayo, apple caramel	44
Angus burger with bacon & cheese, bbq pork, kim chi & togarashi mayo, served with thick-cut chips	31
Smoky tomato risotto, halloumi, brocolini, cherry tomatoes, virgin olive oil, preserved lemon gremolata	36

SIDES

Brocolini & green beans	16
Thick-cut chips, tomato sauce & aioli	14
Cos leaves with radish & mint, buttermilk ranch	14

LOCAL CHEESES

Served with walnut bread, sesame lavash, grapes & quince paste | 19 per cheese | 57 three cheeses

Over the Moon *OMG* Triple Cream Brie

Over the Moon *Aroha* Camembert

Kingsmeade *Opaki* Manchego

Kāpiti *Te Tihi* Aged Cheddar

Kāpiti *Kikorangi* Triple Cream Blue

Kingsmeade *Tinui* Sunset Blue

DESSERTS

Pavlova with strawberries & cream, raspberry coulis, lemon curd, meringues, rosewater jelly	22
Brownie-bottom boysenberry cheesecake, candied orange, coconut yoghurt & salted caramel corn	20

Please let us know your dietary requirements but be aware we cannot guarantee our food is allergen-free

GF = gluten free GFp = gluten free possible DF = dairy free DFp = dairy free possible

EF = egg free EFp = egg free possible NF = nut free