

# – 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
Twice-cooked 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
Spring pea risotto, fresh ricotta, zucchini, cherry tomatoes, preserved lemon & quinoa gremolata	35

## SIDES

Broccolini & 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