

## LIGHT MEALS & SHARING PLATES

Oysters: natural with pink onions or tempura with wasabi yoghurt		mp
Edamame beans, olive oil, sea salt		8
Handmade crab wontons, coconut caramel sauce		19
Truffled macaroni croquettes		12
Bang bang chicken		17
Calamari with prawns, crayfish oil mayo		22
Steamed mussels, coconut milk, galangal & turmeric		17
Spicy lamb burger, quinoa hash, beetroot relish with chips & aioli		25
Beer battered or crumbed fish & chips with house slaw, add: 3 oysters   mp or 3 prawns   12		32
Sourdough bread roll with butter		4.5
Thick cut chips, tomato sauce & aioli		10
Mixed salad, mandarin & raspberry dressing		12

## SHARING BOARDS

Crumbed green olives with balaboosta, quinoa & feta falafels, kawakawa hummus & toast		28
Prosciutto, Sicilian olives & roasted peppers, arancini & aioli, artichokes, toasted ciabatta		32
Chicken liver parfait, aged cheddar, baguette, cornichons, cherry relish, house pickled veg		29

## CHEESE

*with walnut bread, sesame lavosh, grapes & quince paste | 17 per cheese*

Over the Moon Triple Cream Brie | Over the Moon Aroha Camembert | Mt Eliza Farmhouse Cheddar  
Kingsmeade Opaki Manchego | Kingsmeade Mt Bruce Havarti | Cartwheel Creamery Blue Rhapsody Blue  
Cartwheel Creamery Epitome Tomme | Kāpiti Kikorangi Triple Cream Blue