

LIGHT MEALS & SHARING PLATES

Oysters: 1/2 dozen or dozen, natural with pink onions or tempura with wasabi yoghurt		mp
Steamed edamame beans, olive oil, sea salt		8
Crab wontons, red curry coconut sauce		19
Truffled macaroni cheese croquettes		12
Bang Bang chicken		16
Salt & pepper squid with prawns, lemon mayo		22
Mussels steamed in coconut milk infused with lemongrass, galangal turmeric & dashi		17
Beer battered or crumbed fish & chips, house slaw add: 3 kuro crumbed prawns \$12 3 tempura rock oysters \$13		32
Sourdough bread roll with butter		4.5
Thick cut chips, tomato sauce & aioli		10
Mixed salad, mandarin & raspberry dressing		12

CHEESE

one cheese \$17 / two \$33 / three \$48

*40g with walnut bread, rice wafers,
grapes & quince paste*

Over the Moon Aroha Camembert

Over the Moon triple cream brie

Kingsmeade Opaki Manchego

Mt Eliza Farmhouse Cheddar

Kāpiti Kikorangi Triple Cream Blue

Cartwheel Creamery Blue Rhapsody

BOARDS

Crumbed green olives with balaboosta,
quinoa & feta falafels, hummus with dukkah & toast | 28

Prosciutto, artichokes, olives & peppers,
cauliflower arancini & aioli, toasted ciabatta | 32

Chicken liver parfait, aged cheddar,
baguette, cornichons, cherry & apple relish, pink onions | 29