

LIGHT MEALS & SHARING PLATES

Oysters: natural with pink onions or tempura with wasabi yoghurt		mp
Edamame, olive oil, sea salt		8
Handmade crab wontons, coconut caramel sauce		19
Truffled macaroni croquettes		12
Calamari with lemon & aioli		18
Bang bang chicken		17
Buffalo cauliflower, buttermilk ranch		17
Steamed mussels, coconut milk, lemongrass, galangal & turmeric		17
House aged beef burger with bacon, cheese, smoked chipotle & tomato relish, with chips		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
Baby cos, radish & mint, buttermilk ranch		9

SHARING BOARDS

Crumbed green olives with balaboosta, quinoa & feta falafels, kawakawa hummus & toast		28
Antipasto with prosciutto & bresaola, Sicilian olives, artichoke pesto, arancini, toasted focaccia		32
Chicken liver parfait, aged cheddar, baguette, cornichons, beetroot & horopito relish, pink onions		29

CHEESES

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

Over the Moon Triple Cream Brie | Mt Eliza Farmhouse Cheddar | Kingsmeade Opaki Manchego

Cartwheel Creamery Blue Rhapsody | Kāpiti Kikorangi Triple Cream Blue
