

Vegetable tapas

Beetroot carpaccio, thyme roasted baby beets, beetroot smash, panko crumbed goats curd, crispy spinach \$19

Blanched edamame beans, sea salt \$7

Polenta chips, roasted garlic, parmesan mayo, truffle salt, grated parmesan \$14.5

Roasted Ohakune carrot and coconut hummus, baby carrots, toasted coconut, sesame lavosh \$18.5

Fried green beans, bok choy, sautéed onion, black beans, soy vinaigrette, chili \$14.5

Arancini, mushroom and mozzarella risotto, panko crumb, porcini aioli (4p) \$18

Potato purée and goats cheese ravioli, capsicum and tomato butter (4p) \$18

Harissa spiced crispy fried cauliflower, panko crumb, sour cream and jalapeno dip \$15

Sweet potato gnocchi, cashew and cumin cream, braised red cabbage, cashew dukkha \$19.5

Fried hand cut potatoes, capsicum and tomato sauce, aioli \$10.5

Fish and seafood tapas

Crayfish roll, garlic and butter sautéed crayfish, grilled brioche, cos lettuce, lemon, chives, horseradish crème fraiche (4p) \$34

Prawn, feta and spinach tortellini, white wine and cream sauce, watercress oil, parmesan crisps (4p) \$18.5

Ora King Salmon ceviche, miso and sake reduction, horseradish cream, beetroot, radish \$19

Ginger and chili prawns, coriander, lemon, grilled ciabatta (8p) \$18.5

Pan seared market fish, pickled mushroom, chorizo, potato and green pea cassoulet, lemon (4p) \$29

Butter seared Canadian scallops, parsnip purée, edamame, sweet corn, ponzu vinaigrette (4p) \$29

Skagen röra Swedish classic mix of prawn, dill, lemon and mayo, grilled ciabatta \$20

Calamari, coriander and cashew pesto \$16

Meat and poultry tapas

Warm and spicy **lamb salad**, slow braised pulled lamb shoulder, green cabbage, mung bean, mint, spring onion, sesame, crispy shallot, chili jam \$24

Hand cut pasta, roast chicken, oyster mushrooms, cavolo nero, shaved parmesan, truffle salt, herb brioche crumb \$27.5

Beef Tataki, rare seared sirloin, miso mayo, crispy shallots, sesame seeds, coriander \$20

Crispy twice cooked **lamb ribs**, braised in master stock, sticky glaze, fresh mint, lime and chili (4p) \$24

Spicy Kim Chi and pork **dumplings**, Octovin, peanuts, spring onions, coriander (8p) \$19.5

Crispy fried **chicken**, soy and sesame mayo, fresh lime, spring onion \$18

Slow braised **pork belly**, pickled beetroot purée, wilted greens, red wine jus (4p) \$29

Pastrami marinated seared **sirloin** from Greenstone Creek, served medium-rare, onion soubise, red wine jus \$32

Sambal and curry rubbed free range **chicken thighs**, satay, chili vinaigrette, pickled cucumber \$28

Cheese

Our cheese is served in 50 gram portions with Volare fig and walnut loaf, almond crackers, honeycomb and house made accompaniments.

Meyer Goat Gouda – Hamilton

Locally produced and award-winning cheese made with pasteurized goat's milk. Mild, slightly sweet and nutty.

Delice de Bourgogne – France

Rich, creamy, soft ripened, triple cream, brie style cheese made from cow's milk. Made with pasteurized milk.

Kapiti Kikorangi – Kapiti Coast

Buttery texture, full and piquant flavoured, blue vein made from pasteurized cow's milk. This cheese is made with vegetarian rennet.

One Choice \$15 Two Choices \$25 Three Choices \$35

Dessert

Dark chocolate fudge, Callebaut Belgian chocolate, blackberry, chocolate ganache, coconut whip, chocolate shards \$16

Bombe Alaska, torched Italian meringue, lemon curd, Kapiti Coast vanilla bean ice cream, honeycomb crunch, walnut praline \$16.5

Pistachio pannacotta, rhubarb purée, chocolate crumb, orange segments, pistachio and white chocolate bark \$14.5

Apricot cheesecake, short bread, cardamom cream, toasted white chocolate and almond crumb, meringue \$15.5

Ice cream sundae, Duck Island toasted marshmallow ice cream, chocolate ganache, toasted marshmallow \$12.5

Kohu Road sorbet \$8