

Vegetable tapas

Kale and roast pumpkin salad, confit garlic, radish,
miso and cider vinegar dressing, crispy pumpkin seeds \$15

Blanched edamame beans, sea salt \$7

Polenta chips, roasted garlic, parmesan mayo,
truffle salt, grated parmesan \$15

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

Warm greens, bok choy, sautéed onion,
black beans, soy vinaigrette, chili \$15

Arancini, sundried tomato and mozzarella risotto,
panko crumb, basil pesto aioli, black olive salt (4p) \$18.5

Potato purée and goats cheese ravioli,
capsicum and tomato butter (4p) \$19

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

Potato gnocchi, garlic butter, crispy sage, water chestnut,
seasonal greens, Meyer vintage goats' gouda \$19.5

Fried hand cut potatoes, capsicum and
tomato sauce, aioli \$11

Fish and seafood tapas

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

Prawn and scallop tortellini, crayfish bisque, crispy bacon (4p) \$20

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

Ginger and chili prawns, coriander, lemon, grilled ciabatta (8p) \$19

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

Butter seared Canadian scallops, creamed corn, chorizo, sultana and caper vinaigrette (4p) \$29

Skagen röra Swedish classic mix of prawn, dill, lemon and mayo, grilled ciabatta \$21

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 \$25

Duck liver parfait, prune purée, pickled red onion, toasted focaccia \$21

Beef Tataki, rare seared sirloin from Greenstone Creek, 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) \$20

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

Seared **sirloin** from Greenstone Creek, served medium-rare, salsa verde, broccolini with almond butter, red wine jus \$34

Sambal and curry rubbed free range **chicken thighs**, satay, chili vinaigrette, pickled cucumber \$29

Cheese

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

Meyer Vintage Goat Gouda – Hamilton

Locally produced and award-winning cheese made with pasteurized goat's milk. Aged 2 years. Distinct and strong, 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

Strawberries and cream, fresh strawberries, Chantilly cream, strawberry purée, chocolate wafer, cocoa crumb \$16

Mango Lassi pannacotta, mango and lime salsa, coconut sand, mango purée, toasted almond and pistachio \$15

Passionfruit mousse, graham cracker crumb, raspberry, sesame brittle, mint syrup \$16

Ice cream sundae, Duck Island toasted marshmallow ice cream, chocolate ganache, toasted marshmallow \$13

Kohu Road sorbet \$9