

Vegetable tapas

Spiced green lentil **dahl**, tomato kasundi, Raglan Coconut
Yoghurt, candied pumpkin seeds, cumin seed popadoms \$19

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

Polenta chips, roasted garlic, parmesan mayo,
truffle salt, grated parmesan \$16

Arancini, sundried tomato and mozzarella risotto,
panko crumb, basil pesto aioli, black olive salt (4p) \$19

Mapu tofu, silken tofu, charred greens, Sichuan pepper sauce,
peanuts, sesame seeds, crispy shallots \$15

Harissa spiced crispy fried **cauliflower**, panko crumb,
sour cream and jalapeno dip \$16

Potato **gnocchi**, garlic butter, crispy sage, water chestnut,
sauteed greens, Meyer goats' gouda \$22

Fried hand cut **potatoes**, capsicum and
tomato sauce, chives, aioli \$12

Roasted Ohakune carrot and coconut **hummus**,
baby carrots, toasted coconut, sesame lavosh \$19

Fish and seafood tapas

Crayfish roll, garlic butter sautéed South Island crayfish, grilled Volare brioche, cos lettuce, lemon, chives, horseradish crème fraiche (4p) \$35

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

Ora King Salmon **sashimi**, soy mirin wakame salad, toasted sesame seeds, nori whip, edamame beans, pickled daikon, wasabi mayo \$22

Ginger and chili **prawns**, coriander, lemon, grilled Volare ciabatta (8p) \$20

Seared **scallops**, creamed corn, fried chorizo, sultana and caper vinaigrette (4p) \$24

Skagen röra Swedish classic mix of prawn, dill, lemon and mayo, grilled Volare ciabatta \$22

Calamari, coriander and cashew pesto \$16

Pan seared, line caught **market fish** from Lee Fish, parsnip purée, pickled fennel, almond and caper butter, prosciutto (4p) \$30

Meat and poultry tapas

Beef Tataki, rare seared sirloin from Greenstone Creek, miso mayo, crispy shallots, sesame seeds, coriander \$22

Confit duck agnolotti, house made pasta, sauteed leek, confit pulled duck leg, roast duck emulsion, crispy duck skin and thyme crumb, celery garnish (2p) \$24

Warm and spicy lamb salad, slow braised pulled lamb shoulder, green cabbage, mung bean, mint, spring onion, sesame, crispy shallot, chili jam \$26

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

Spicy Kim Chi and pork dumplings, Octovin, peanuts, spring onion, coriander (8p) \$20

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

Chermoula marinated free range chicken thighs, labneh, lemon and sultana gremolata, fresh lemon \$29

Seared sirloin from Greenstone Creek, served medium-rare, caramelised onion purée, 'Mushrooms by the Sea' pink and grey oyster mushrooms, butter roasted onions, wilted greens, red wine jus \$38

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. 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 \$16 Two Choices \$26 Three Choices \$36

Dessert

Chocolate and almond tart, Donovan's dark chocolate, roasted almonds, fresh orange, orange syrup, white chocolate Chantilly crème \$16

Banoffee, banana caramel cream, shortbread crumb, fresh banana, coffee syrup \$16.5

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

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

Kohu Road sorbet \$9