

Take Away Menu – Call 07-8343562 to order

DF: Dairy Free GF: Gluten Free GF*: Contains Traces of Gluten Vegan Option: Alteration needed to make it Vegan

Fish and seafood tapas

Gin soaked Ora King salmon, vanilla vinaigrette, orange, dill crème fraiche \$19 GF

Pan seared, line caught market fish from Lee Fish, parsnip purée, pickled fennel, almond and caper butter, prosciutto (4p) \$32 GF

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

Ora King Salmon sashimi, soy mirin wakame salad, nori whip, pickled daikon, wasabi mayo \$22 GF* DF

Ginger and chili prawns, coriander, lemon, grilled ciabatta \$20 DF

Skagen röra Swedish classic mix of prawn, dill, lemon and mayo, grilled ciabatta \$23

Calamari, coriander and cashew pesto \$16 GF DF

Vegetable tapas

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

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

Arancini, spinach and ricotta risotto, panko crumb, toasted pine nuts, feta whip, black olive salt (4p) \$19

Spiced green lentil dahl, tomato kasundi, coconut yoghurt, candied pumpkin seeds, cumin popadoms \$19 GF DF Vegan

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

Potato gnocchi, garlic butter, crispy sage, water chestnut, sauteed greens, Meyer goats' gouda \$24 GF

Fried hand cut potatoes, capsicum and tomato sauce, aioli, chives \$12 GF* DF Vegan Option

Meat and poultry tapas

Seared sirloin from Greenstone Creek, served medium-rare, eggplant aioli, seasonal greens, salsa verde, red wine jus \$38 GF DF

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

Beef Tataki, rare seared sirloin, miso mayo, crispy shallots, sesame seeds, coriander \$22 GF* DF

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

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

Slow braised pork belly, sauerkraut, red wine jus (4p) \$29 GF DF

Kung Pao chicken, free range chicken thighs, peanuts, cucumber, dried chillies, pickled vegetables \$29 DF

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

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

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

Delice de Bourgogne – France

Kapiti Kikorangi – Kapiti Coast

One Choice \$16 Two Choices \$26 Three Choices \$36
GF Option