

Vegetable tapas

Heirloom tomato salad, pickled onion, basil oil,
Clevedon buffalo mozzarella, balsamic reduction \$20

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

Artichoke and confit garlic hummus, tomato and capsicum
peperonata, poppy seed lavosh \$18

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

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

Charred greens, peanut and sesame sauce, crispy shallots \$14

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 \$24

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

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 \$22.5

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

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

Calamari, coriander and cashew pesto \$16

Pan seared, line caught market fish from Lee Fish, green pea velouté, blackened leek, fennel jam, puffed rice (4p) \$32

Seared scallops, lemon and cannellini bean purée, charred asparagus, smoked butter (4p) \$29

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) \$26

Warm and spicy **lamb salad**, slow braised pulled lamb shoulder, green cabbage, mung bean, mint, spring onion, sesame, crispy shallot, chili jam \$27

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**, sauerkraut, red wine jus (4p) \$29

Kung Pao chicken, free range **chicken thighs**, peanuts, cucumber, dried chilies, pickled vegetables \$29

Seared **sirloin** from Greenstone Creek, served medium-rare, eggplant aioli, seasonal greens, salsa verde, red wine jus \$39

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 mousse, Callebaut Belgian chocolate, raspberry and Chambord jam, peanut butter biscuit \$16.5

Banoffee, banana caramel cream, shortbread crumb, fresh banana, coffee syrup \$17

Buttermilk, honey and vanilla bean pannacotta, roasted white chocolate crumb, strawberries, basil granita \$16

Kohu Road sorbet \$9