

Vegetable tapas

Spiced green lentil **dahl**, tomato kasundi, Raglan Coconut Yoghurt, candied pumpkin seeds, cumin seed popadoms \$20

Roasted **new season potatoes**, lemon mayo, mint, dill and radish salad, wholegrain pickled cucumber \$19

Artichoke and confit garlic **hummus**, tomato and capsicum peperonata, poppy seed lavosh \$19

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

Arancini, mushroom and Kikorangi blue cheese, panko crumb, smoked garlic aioli (4p) \$19

Charred **greens**, kimchi butter \$16.5

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

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 \$23

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 \$24

Calamari, coriander and cashew pesto \$16.5

Pan seared, line caught **market fish** from Lee Fish, chorizo and thyme velouté, confit cherry tomatoes, sauteed greens (4p) \$39

Meat and poultry tapas

Seared **sirloin** from Greenstone Creek, served medium-rare, Top Notch macadamia and sherry vinegar purée, garlic butter, sauteed enoki mushrooms, red wine jus \$39

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) \$27

Slow braised beef **short rib**, leek, tomato and red wine reduction, chimichurri sauce \$32

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, twice cooked **pork belly**, apple cider vinegar and caraway seed sauerkraut, red wine jus (4p) \$29

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

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

Cinnamon spiced poached pear, white chocolate granola, black berry jelly, black berry compote mascarpone \$17

Chocolate mousse, Callebaut Belgian chocolate, raspberry and Chambord jam, peanut butter biscuit \$17

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

Kohu Road sorbet \$9