

## Fish and seafood tapas

Prawn and scallop **tortellini**, crayfish bisque, watercress oil, crispy bacon \$21

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 \$22

**Skagen röra** Swedish classic mix of prawn, dill, lemon and mayo, grilled Volare ciabatta \$24

**Calamari**, coriander and cashew pesto \$17

Pan seared, line caught **market fish** from Lee Fish, chorizo and thyme velouté, confit cherry tomatoes, sautéed greens \$39

## 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

Clevedon buffalo **mozzarella**, romesco, house made focaccia, black olive salt \$27

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

**Arancini**, mushroom and Kapiti Kikorangi blue cheese, panko crumb, smoked garlic aioli \$20

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

Potato **gnocchi**, garlic butter, crispy sage, water chestnut, sautéed greens, Meyer goats' gouda \$28

Charred **greens**, kimchi butter \$17

Fried hand cut **potatoes**, rosemary salt, truffle aioli, chives \$12

## 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, sautéed leek, confit pulled duck leg, roast duck emulsion, crispy duck skin and thyme crumb, celery garnish \$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 \$24

Spicy Kim Chi and pork **dumplings**, Octovin, peanuts, spring onion, coriander \$20

Slow braised twice cooked **pork belly**, apple cider vinegar and caraway seed sauerkraut, red wine jus \$29

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

Seared **sirloin** from Greenstone Creek, served medium-rare, macadamia purée, sautéed enoki mushrooms, chimichurri sauce, red wine jus \$39

## 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