

Vegetable tapas

Clevedon buffalo mozzarella **bocconcini**, romesco, house made focaccia, black olive salt \$29

Arancini, sweetcorn, spinach and parmesan, panko crumb, chipotle mayo (4p) \$24

Fried hand cut **potatoes**, rosemary salt, truffle aioli, chives \$13

Polenta chips, roasted garlic, parmesan mayo, truffle salt, grated parmesan \$18

Char grilled seasonal **vegetables**, feta and ricotta cream, Manchego, parsley and walnut pesto \$20

Primavera **salad**, cos lettuce, grilled greens, cherry tomatoes, red onion, candied pumpkin seeds, avocado oil, pistachio and spinach mayo \$18

Steamed **wontons**, mixed mushrooms, tofu, miso butter, toasted hazelnuts, chives (4p) \$24

Spiced green lentil **dahl**, tomato kasundi, Raglan Coconut Yoghurt, candied pumpkin seeds, cumin seed popadoms \$24

Potato **gnocchi**, butternut pumpkin purée, smoked ricotta, sage, burnt butter, Grana Padano \$30

Fish and seafood tapas

Crudo, market fish from Lee Fish, miso crème fraiche, wasabi peas, soy citrus vinaigrette, chili, green onion \$26

Lightly cured Ora King salmon, orange zest, celeriac remoulade, fried rye bread, beetroot \$26

Skagen röra, Swedish classic mix of prawn, dill, lemon and mayo, grilled Volare ciabatta \$27

Calamari, coriander and cashew pesto, sesame seeds \$18

Prawn and scallop tortellini, crayfish bisque, watercress oil, crispy bacon (4p) \$26

House made seafood spaghetti, sauteed prawns, market fish, saffron infused butter, chili, chives, lemon \$36

Line caught market fish from Lee Fish, pan seared in butter, crispy skin, carrot purée, garlic bread crumb, sauteed kohlrabi, spring onion garnish \$45

Meat and poultry tapas

Duck **liver parfait**, blackberry compote,
grilled sourdough baguette \$22

Beef Tataki, rare seared sirloin from Greenstone Creek,
miso mayo, crispy shallots, sesame seeds, coriander \$27

Warm pulled pork **salad**, Szechuan pepper,
soba noodles, red cabbage, pickled carrot, spring onion,
mint, chili, coriander and palm sugar infusion \$26

Crispy twice cooked **lamb ribs**, braised in master stock,
sticky glaze, red onion, fresh mint, lime and chili (4p) \$26

Slow braised, twice cooked **pork belly**, lemon grass braise,
nam pla prik sauce, fresh mint, crispy shallots \$32

Kung Pao chicken, free range **chicken thighs**,
peanuts, cucumber, dried chilies, black vinegar glaze,
pickled vegetables \$32

Sous vide, pan seared **lamb rump**,
served medium-rare, sauteed seasonal greens,
burnt onions, Greek yoghurt, mint oil \$45

Seared **sirloin** from Greenstone Creek, served medium-rare,
Jerusalem artichoke purée, lemon garlic and herb butter,
red wine jus \$46

Cheese

Our cheese is served in 50 gram portions with Volare fig and walnut loaf, almond crackers, honeycomb and house made accompaniments.

Meyer Vintage Goat Gouda – Hamilton

Locally produced and award-winning cheese made with pasteurized goat's milk. Aged 24 months. 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 \$18

Two Choices \$28

Three Choices \$38

Dessert

White chocolate Chantilly cream, kaffir lime and strawberry coulis, meringue shard, lime shortbread crumb, seasonal fruit \$17

Warm carrot terrine, butter poached carrot, gingernut crumb, fennel pistachio and cardamom dukkha, saffron anglaise \$17

Orange infused bavarois, Frangelico syrup, chocolate sponge, hazelnut praline \$17

Duck Island ice cream \$10