

SHOESTRING FRIES 12

w paprika salt & garlic aioli

BLACK BARREL RUM & HONEY PICKLED ONIONS V GF 12

something unique. Gentle infusion of Mt Gay rum w Southland's finest honey & onions, supplied by Robbies Artisan Pickles, Gore

GARLIC & CHEESE PIZZA BREAD (V) GF^*V 16

w lashings of garlic & herb butter

ROSEMARY POLENTA CHIPS GF V 14

w whipped feta & fennel seeds, w lemon dipping sauce

PEAR, BLUE CHEESE & WALNUT LETTUCE CUPS V 18

drizzled w balsamic glaze

CURRIED CAULIFLOWER BITES DF V 20

deep fried florets dusted w mild curry powder, mango chutney & curry dip

CURED SALMON ON LAVOSH 20

w green herb cream, caviar, fresh dill

CHICKEN & DUCK LIVER PARFAIT GF* 20

w fruit compote & crispy toasts

MOROCCAN SPICED CHICKEN SKEWERS 20

wrapped in warm pita bread, labneh, tomatoes & fresh mint

* Gluten free & dairy free options available.

Please be aware that some items may be allergen free but are prepared in an environment where it is impossible to 100% guarantee allergen free meals.

Always advise any dietary requirements & allergies to your server.



BEEF CHEEK CROQUETTES 20

w smoky wood aioli & seasoned pickle

PAN-SIZZLED PRAWNS DF GF* 22

in chilli garlic olive oil, w dipping bread

CHARCUTERIE SELECTION OF PARMA HAM, SMOKED SALMON & SALAMI 26

w house pickles, fig jam & grilled flat bread

DAILY SELECTION OF EXOUISITE NEW ZEALAND CHEESE 15 | 22 | 28

served w crackers, grapes & honeycomb slice Choice of one, two or three cheeses

CAPRICE PIZZA GF* 26

w premium fresh buffalo mozzarella & fresh shredded basil

CHORIZO & PEPPERONI PIZZA GF* 26

spicy Italian style

DESSERT

MELTING MOLTEN CHOCOLATE LAVA CAKE 12

w berry coulis & vanilla bean icecream

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