

TAPAS

- GARLIC BREAD** \$6
- SHOESTRING FRIES** garlic aioli [GF] \$8
- HAND-CUT CHUNKY FRIES** garlic aioli [GF] \$11
- HERB AND PARMESAN PIZZA BREAD** \$12
- BREADS AND DIPS** \$15
Volare sourdough and handmade grilled flat bread w selection of dip

CHEESE SELECTION
All cheese served with crackers and toasted crostini [GFA]

OTM creamy blue w honey, pears and walnuts
OTM triple cream brie w quince jelly
Kapiti aged cheddar w fig and balsamic relish

1 cheese \$15, 2 cheeses \$22, 3 cheeses \$29

SEAFOOD TAPAS \$15 per plate

- **SHRIMP COCKTAIL** avocado puree, marie rose sauce and toasted crostini [GFA] [DF]
- **FAHRENHEIT CURED SALMON** chive crème fraiche, beetroot relish and toasted crostini [GFA]
- **PANKO AND SESAME CRUMBED TIGER PRAWNS** wasabi aioli
- **SZECHUAN PEPPERED CALAMARI** honey, soy, ginger and red onion reduction [GF] [DF]
- **BACON WRAPPED GREEN-LIP MUSSELS** lemon aioli [GF] [DF]
- **FRESH GURNARD CEVICHE** spring onion, tomato, chilli, coconut cream [GF]

VEGETARIAN TAPAS \$15 per plate

- **TRUFFLED MAC AND CHEESE BITES** garlic aioli
- **SLOW ROASTED TOMATO BRUSCHETTA** basil pesto, feta and balsamic glaze [GFA]
- **BLUE CHEESE BRUSCHETTA** pear, walnut and honey
- **MACADAMIA, HERB AND PARMESAN CRUSTED PORTOBELLO MUSHROOMS** salsa verde [GF]

MEAT TAPAS \$15 per plate

- **PULLED BEEF SLIDERS** Swiss cheese, gherkin, spring onion and mustard mayonnaise
- **BUTTERMILK FRIED CHICKEN** jalapenos and house-made aioli
- **CRISPY PORK BELLY** chili caramel, peanut slaw and soy mirin [GF][DF]
- **SPICED SLOW ROASTED LAMB FILOS** saffron and herb yoghurt
- **PEKING DUCK SPRING ROLLS** coriander, spring onion, chili, cucumber, pickled ginger and hoisin sauce
- **CHICKEN LIVER PATE** house made apple syrup, cider onions and crostini [GFA]

GRILLED LEMON & HERB CHICKEN THIGHS ON GRIDDLE
pistachios, extra virgin olive oil and lemon [GF] [DF] \$18

GRILLED HEREFORD PRIME SIRLOIN ON GRIDDLE
chimichurri [GF] [DF] \$23

TAPAS SHARING PLATTERS

3 tapas \$42 * 4 tapas \$55 * 5 tapas \$69

PIZZAS

Gluten free pizza bases available...add \$5

- VEGETARIAN** slow roast tomato, spinach, red onion, olives, feta, basil pesto and mozzarella | \$23
- CAJUN CHICKEN** fresh tomato, red onion, baby spinach, mushroom and lime aioli | \$23
- PULLED BEEF AND BACON** caramelised onion, red onion, oregano, mozzarella and barbeque sauce | \$23
- HARRISA SPICED LAMB** roasted red capsicum, feta, spring onion, mint and coriander yoghurt | \$23
- GARLIC PRAWNS AND SMOKED SALMON** slow roast tomato, capers, red onion and lemon aioli | \$24