

TAPAS

GARLIC BREAD \$6

SHOESTRING FRIES garlic aioli [GF] \$9

HAND-CUT CHUNKY FRIES garlic aioli [GF] \$12

PESTO, HERB AND PARMESAN PIZZA BREAD \$15

BREADS AND DIPS \$15
Volare sourdough and handmade grilled flat bread w selection of dips

CHEESE SELECTION
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 \$25, 3 cheeses \$33

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 [GFA]
- **MACADAMIA, HERB AND PARMESAN CRUSTED PORTOBELLO MUSHROOMS** pine nuts, micro leaves and salsa verde [GF]

MEAT TAPAS

\$15 per plate

- **SLOW ROASTED LAMB RIBS** barbeque marinade [GF][DF]
- **PEKING DUCK SPRING ROLLS** hoisin
- **BUTTERMILK FRIED CHICKEN** jalapenos, house-made aioli
- **CRISPY PORK BELLY** peanut slaw, soy mirin [GF][DF]
- **PULLED BEEF SLIDERS** Swiss cheese, pickle, house-made burger sauce
- **CHICKEN, PARMESAN AND PINE NUT CROQUETTES** pepperonata

SEAFOOD TAPAS

\$15 per plate

- **FAHRENHEIT CURED SALMON** crème fraiche, beetroot relish and toasted crostini [GFA]
- **SALT 'N PEPPER CALAMARI** pickled red onion micro salad, soy mirin [GF]
- **BACON WRAPPED MUSSELS** lemon aioli [GF][DF]
- **GRILLED PRAWN TOSTADAS** avocado salsa, sour cream [GF]
- **SHRIMP COCKTAIL** marie rose sauce, toasted crostini [GFA]

GRILLED LEMON & HERB CHICKEN THIGHS pistachios, extra virgin olive oil, lemon [GF] [DF]	\$21
GRILLED AUSTRALIAN BANANA PRAWNS [GF][DF] garlic, chilli, parsley and lemon	\$21

PIZZAS

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

VEGETARIAN slow roast tomato, spinach, red onion, olives, feta, basil pesto, mozzarella | \$24

CHICKEN AND BACON caramelised onion, basil pesto, cashews and smokey aioli | \$25

PULLED BEEF AND CABANOSSI red onion, roasted red pepper, mozzarella and barbeque sauce | \$25

HARISSA SPICED LAMB roasted red capsicum, caramelised onion, rocket and mint yoghurt | \$25

PORK BELLY AND CHORIZO mushroom, spring onion, rocket and smokey tomato sauce | \$25

GARLIC PRAWNS AND SMOKED SALMON slow roast tomato, capers, red onion and lemon aioli | \$26