

TAPAS

HOUSE-MADE FLAT BREAD garlic herb butter \$8

SHOESTRING FRIES garlic aioli [GF][DF] \$9

KUMARA FRIES garlic aioli [GF][DF] \$12

CARAMELISED ONION AND HERB PIZZA BREAD \$15

BREADS AND DIPS [GFA][DFA] \$17
toasted Turkish bread and house-made flat bread
w selection of dips

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

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 \$17, 2 cheeses \$25, 3 cheeses \$33

VEGETARIAN TAPAS \$17 per plate

- **GRILLED ASPARAGUS** ricotta, almonds, tamarind [GF]
- **SLOW ROASTED TOMATO BRUSCHETTA** basil pesto, feta, balsamic glaze [GFA]
- **BLUE CHEESE BRUSCHETTA** crushed walnuts, honey pears [GFA]
- **KOREAN FRIED CAULIFLOWER** sweet savory garlic glaze [VEGAN]
- **PANKO CRUMBED HALOUMI FRIES** smokey tomato aioli

MEAT TAPAS

\$17 per plate

- **CHICKEN LIVER PATE** apple cider onions, apple syrup, toasted Turkish bread [GFA]
- **CRISPY PORK BELLY** peanut slaw, char sui [GF][DF]
- **BUTTERMILK FRIED CHICKEN** jalapenos, house-made aioli
- **SLOW COOKED LAMB, ROSEMARY AND GOATS CHEESE CROQUETTES** mint yoghurt
- **ORIENTAL PORK SPRING ROLLS** soy mirin [DF]
- **PULLED BEEF SLIDERS** Swiss cheese, gherkin, burger sauce

SEAFOOD TAPAS

\$17 per plate

- **BACON WRAPPED GREEN-LIPPED MUSSELS** lemon aioli [GF] [DF]
- **FAHRENHEIT CURED SALMON** chive crème fraiche, beetroot relish and toasted crostini [GFA]
- **GRILLED PRAWN TOSTADAS** avocado salsa, sour cream [GF]
- **FIVE PEPPER SPICED CALAMARI** miso mayonnaise [GF][DF]
- **SHRIMP COCKTAIL** marie rose sauce, toasted crostini [GFA][DF]
- **FRESH GURNARD CEVICHE** spring onion, tomato, chilli, coconut cream [GF][DF]

GRILLED LEMON & GARLIC CHICKEN THIGHS fresh herb, lemon, EVO, crushed peanuts [GF][DF] \$24

GRILLED AUSTRALIAN BANANA PRAWNS chorizo, garlic, fresh herbs, chilli, lemon oil [GF][DF] \$25

PIZZAS

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

CLASSIC MARGHERITA cherry tomatoes, buffalo mozzarella, basil pesto, fresh basil | \$25

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

PROSCIUTTO red onion, rocket, parmesan, chilli extra virgin olive oil | \$25

PULLED BEEF AND CABANOSSI caramelised onion, red onion, oregano, mozzarella, barbeque sauce | \$25

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

CHICKEN AND BACON slow roast tomato, caramelised onion, mozzarella, pesto aioli | \$25

HARISSA SPICED LAMB red pepper, red onion, dukkha, rocket, mint yoghurt | \$25

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