

TAPAS

HOUSE-MADE FLAT BREAD garlic herb butter | \$8

SHOESTRING FRIES garlic aioli [DF] | \$10

BEER BATTERED STEAK CUT FRIES garlic aioli [DF] | \$14

HERB AND PESTO PIZZA BREAD | \$17

BREADS AND DIPS || \$17

toasted San Francisco sourdough, house-made flat bread w selection of dips [GFA][DFA]

CHEESE SELECTION | 1 cheese \$19 | 2 cheeses \$29 | 3 cheeses \$39

cheese served with crackers and toasted crostini [GFA]

Over The Moon Creamy Blue, honey pears, walnuts

Over The Moon Triple Cream Brie, quince jelly

Kapiti Aged Cheddar, balsamic fig relish

SLOW ROASTED TOMATO BRUSCHETTA basil pesto, feta, balsamic glaze [GFA] | \$20

KARAAGE OYSTER MUSHROOMS kewpie mayonnaise, togarashi, spring onion | \$24

JALAPENO POPPERS cream cheese, corn, red pepper, aioli | \$22

CRISPY PORK BELLY fennel and apple slaw [GF][DF] | \$24

BUTTERMILK FRIED CHICKEN spring onion, sriracha mayonnaise | \$24

SLOW ROASTED LAMB CROQUETTES mint, feta, baba ganoush | \$24

CHEESEBURGER SPRING ROLLS house-made burger sauce | \$24

GRILLED LEMON & GARLIC CHICKEN THIGHS fresh herbs, lemon, EVO, crushed cashews [GF][DF] | \$25

MARKET FISH CEVICHE coconut cream, chilli granita, tapioca crisps [GF][DF] | \$24

SALMON TARTARE avocado puree, ponzu dressing, sesame seeds, coriander, crostini [GFA][DF] | \$24

BACON WRAPPED GREEN-LIPPED MUSSELS lemon aioli [GF][DF] | \$22

SALT AND PEPPER CALAMARI nam jim sauce, pickled cucumber salad [GF][DF] | \$22

SHRIMP COCKTAIL avocado puree, marie rose sauce, toasted crostini [GFA][DF] | \$22

PIZZAS

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

VEGETARIAN slow roast tomato, spinach, red onion, olives, feta, basil pesto, mozzarella | \$26

PULLED BEEF AND PANCETTA caramelised onion, mozzarella, sriracha mayonnaise | \$28

CHICKEN & BACON spinach, red onion, capsicum, pesto aioli | \$28

HARISSA PULLED LAMB red pepper, red onion, dukkha, rocket, mint yoghurt | \$28

GARLIC PRAWNS AND SMOKED SALMON sun-dried tomato, capers, red onion, lemon aioli | \$29