

TAPAS

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

SHOESTRING FRIES garlic aioli [DF] | \$10

BEER BATTERED STEAK CUT FRIES garlic aioli [DF] | \$15

HERB, PESTO AND PARMESAN PIZZA BREAD | \$19

BREADS AND DIPS || \$19

toasted Turkish bread, house-made flat bread w selection of dips [GFA][DFA]

CHEESE SELECTION | 1 cheese \$21 | 2 cheeses \$31 | 3 cheeses \$41

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

CHICKEN LIVER PATE apple syrup, sesame seeds, toasted Turkish bread [GFA] | \$23

SLOW ROASTED TOMATO BRUSCHETTA basil pesto, feta, balsamic glaze [GFA] | \$23

SWEETCORN AND RED PEPPER ARANCINI salsa verde | \$24

PORK BELLY crispy fried, sweet and sour glaze, sesame seeds, house-made slaw [GF][DF] | \$25

BUTTERMILK FRIED CHICKEN jalapeno, house-made aioli | \$25

MOROCCAN CHICKEN FILOS coriander yoghurt | \$25

CHEESEBURGER SPRING ROLLS house-made burger sauce | \$25

PULLED LAMB SLIDERS rocket, dukkha, coriander yoghurt | \$25

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

BACON WRAPPED GREEN-LIPPED MUSSELS lemon aioli [GF][DF] | \$23

SALT AND PEPPER FRIED CALAMARI nam jim sauce, pickled cucumber salad [GF][DF] | \$24

MARKET FISH CEVICHE coconut cream, chilli granita [GF][DF] | \$23

SHRIMP COCKTAIL marie rose sauce, toasted crostini [GFA][DF] | \$23

PIZZAS

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

VEGETARIAN slow roast tomato, spinach, red onion, olives, feta, basil pesto, mozzarella | \$27

PEPPERONI rocket, Spanish onion, mozzarella, chilli oil | \$29

PULLED BEEF AND BACON mushroom, spring onion, mozzarella, barbeque sauce | \$29

CHICKEN & CHORIZO caramelised onion, cashews, mozzarella, pesto aioli | \$29

HARISSA PULLED LAMB red pepper, red onion, dukkah, rocket, coriander yoghurt | \$29

SMOKED SALMON & GARLIC PRAWNS slow roast tomato, capers, red onion, lemon aioli | \$30