



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 sourdough 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

SUN-DRIED TOMATO + WALNUT BRUSCHETTA feta, balsamic glaze, rocket, garlic oil [GFA][DFA] | \$23

BUTTERNUT & SPINACH ARANCINI salsa verde | \$24

CRISPY PORK BITES cauliflower puree, Manuka honey, shaved almonds, micro watercress [GF][DFA] | \$25

BUTTERMILK FRIED CHICKEN jalapeno, house-made aioli [Add Gochujang sauce optional] | \$25

BAKED LAMB MEATBALLS napoli sauce, grilled herbed cheese [GF] | \$25

CONFIT DUCK SPRING ROLLS hoisin, soy, toasted sesame oil, garlic [DF] | \$25

PULLED BEEF + JALAPENO POPPERS roast garlic crema | \$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 SZECHUAN CALAMARI pickled onion, micro salad, soy mirin + coriander [GF][DF] | \$24

SALMON + CAPER CROQUETTES horseradish cream, lemon zest [DFA] | \$24

SHRIMP COCKTAIL marie rose sauce, toasted crostini [GFA][DF] | \$24

PIZZAS

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

VEGETARIAN kumara, capsicum, spinach, spring onion, feta, basil pesto, mozzarella | \$27

PULLED BEEF & BACON olives, capsicum, pesto, rocket | \$29

CAJUN CHICKEN caramelised onion, capsicum, mozzarella, crème fraiche | \$29

PORK BELLY mushroom, spring onion, rocket, smokey tomato sauce | \$29

GARLIC PRAWNS & CHORIZO sun-dried tomato, capers, red onion, lemon aioli | \$30