

Platter menu

The choice is yours. Create your own taste experience.

\$8

Sundried tomatoes

Shoestring fries, roasted garlic aioli, balsamic vinegar salt

Patatas bravas topped with a slow cooked chili & tomato sauce & roasted garlic aioli

Crispy pork scratchings - crunchy baked pork skin, lemon & cumin mayonnaise

\$10

House made bread of the day & crackers – café de Paris butter & olive oil

Orange, rosemary & garlic marinated fat olives

Beetroot Borani - beetroot, yoghurt & dill puree with "origin earth" feta & olive oil croutes

Italian style salami

Pastrami

BBQ pulled pork wrap – flour tortilla, apple & fennel slaw

Kikkorangi blue

Whitestone Mount Domet double cream brie

Meyer fenugreek Gouda

Chili tempura calamari – crispy fried calamari in a chili tempura, toasted peanut crumbs, lime aioli

\$14

Smoked tomato & parmesan Arancini - panko crumbed smoked tomato & parmesan risotto balls, tomato, parsley & olive salsa (5 piece)

Tiger prawn taco's, shredded iceberg, smokey tomato & chili sauce (2 piece)

White fish ceviche – lightly marinated in coconut & lime juice, crispy shallots, coriander, red onion

\$16

Strawberry, prosciutto & melon salad – compressed melon, balsamic crema, delicate leaves

\$24

Ham hock terrine – miso piccalilli, watercress, rosemary crackers

Beetroot & Sambuca cured salmon, beetroot, herbs & pickled carrots

Pickled clams, almonds, raisins, shaved fennel & radish, lemon aioli

Chargrilled cauliflower, artichoke fritti, tomato, parsley & olive salsa

Baked ricotta, chili, oregano & lemon zest, dressed chard, romesco sauce

Fish of the day, tabbouleh, parsley, red onion, poached lemon, vampire chili riata

Gnocchi, asparagus, parmesan, whipped goat's cheese, salsa verde

Roasted lamb rump - confit shoulder, pea & mint puree, baby leeks

Twice cooked pork belly, shaved pear & pork cheek salad, cider foam

"Wakanui" sirloin of beef, Atlantic scallop, wasabi pea & peanut crumb, greens, nam Jim