

## SHARING PLATES

Shoestrings, smoked paprika salt and aioli (DF, V)	\$13
Candied "firecracker" cauliflower, shallots, roasted peanuts (DF, V)	\$16
Salt & Sichuan pepper squid, coconut nuoc cham, spring onion (DF)	\$17
Korean style pork belly, Asian greens, gochujang, sesame (DF)	\$19
Rare beef, horseradish cream, chimichurri, pickled fennel, walnut, truffle oil	\$24
Angus beef sliders, Swiss cheese, chipotle mayo, iceberg	\$18
Market fish crudo, coconut soy, orange, lime pearls, black rice cracker (DF)	\$21
Baked goat cheese, Arataki honey, dukkah, toasted sourdough (V)	\$25

## PIZZAS

GF option available \$3

Ricotta, parmesan, roquette, Arataki honey, tomato pesto (V)	\$20
Pulled pork, smoked red pepper, mozzarella, chipotle aioli	\$20
Grilled chicken, Spanish chorizo, roasted red onion, aioli	\$20

## NOT SO SHARING

Coconut chicken salad, cucumber, pickled ginger aioli, candied peanuts (DF, GF)	\$32
Hawke's Bay fresh fish & chips, shoestrings, salad greens, tartare (DF)	\$32
Pumpkin falafel, cucumber & tomato tabbouleh, labneh, pomegranate, mint (V)	\$33
Orange & maple glazed ham, layered potato, asparagus & mustard (GF)	\$37
'12 hour' braised lamb shoulder, crumbed smoked potato, peas, red wine jus	\$40
Vietnamese beef salad, vermicelli, Asian greens, nuoc cham & peanuts	\$36

## DESSERT JARS

Tiramisu, mascarpone, lady fingers, chocolate truffle	\$17
Christmas spice cake, brandy caramel & vanilla bean ice cream	\$17
Scott's strawberry cheesecake, gingernut crumb, meringue kisses	\$17