

SHARING PLATES

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| 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, chermoula, 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

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| 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

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| 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) | \$26 |
| Vietnamese beef salad, vermicelli, Asian greens, nuoc cham & peanuts | \$27 |
| '12 hour' braised lamb shoulder, crumbed smoked potato, peas, red wine jus | \$36 |

DESSERT JARS

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| 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 |