

Fish and seafood tapas

Seared **scallops**, parsnip purée, sautéed seasonal greens, chorizo salt \$19.5

Gravad lax, cured Ora King salmon, dill and mustard mayonnaise, pickled cucumber and red onion, capers, crisp rye bread \$16

Gin soaked Ora King **salmon**, orange, dill crème fraiche, vanilla vinaigrette \$13.5

Calamari, coriander and cashew pesto \$14.5

Thai **prawn and market fish cakes**, chili and lime mayo, fresh chili, coriander \$18

Skagen röra, Swedish classic mix of prawn, dill, lemon and mayo, grilled ciabatta \$18

Rare seared **tuna**, charred pineapple salsa, curry sauce, crispy shallots, coriander \$16.5

Meat and poultry tapas

Braised **beef cheek tacos**, warm red cabbage, charred red onion crème fraiche \$14

Beef Tataki, rare seared sirloin, miso mayo, crispy shallots, coriander \$16

Crispy spiced **chicken**, avocado, lime and chili mayo \$16.5

Seared **Merino lamb rump**, served medium-rare, jalapeño salsa, roasted garlic and root vegetables, red wine jus \$28.5

Miso marinated seared **sirloin**, carrot and ginger purée, sautéed seasonal greens, jus \$27

Spicy Kim Chi pork **dumplings**, Octovin, peanuts, spring onions, coriander \$19.5

Sticky **pork ribs**, bean sprout and coriander slaw, spiced rice wine vinaigrette \$22

Sliders, ask your server what flavour they are today \$18

Slow braised **pork belly** beetroot purée, wilted greens, jus \$21

Lemongrass marinated **chicken thighs**, kale, cucumber, herb and mango slaw, coconut lime dressing \$26.5

Vegetable tapas

Ravioli, pumpkin, roasted garlic, spinach, brown butter, pine nut and lemon sauce, shaved parmesan \$17

Polenta chips, roasted garlic, parmesan mayo \$11

Blanched **edamame** beans, sea salt \$6

Crispy Potato gnocchi, Kikorangi blue cheese, candied walnuts, fresh pear \$16

Gothen"burg" salad, iceberg lettuce, shaved cucumber and radish, orange, mint, green onion, rice wine and chili vinaigrette \$8.5

Arancini, risotto bianco, green vegetables, feta, parsley, mint, parmesan mayo \$17

Crispy **potatoes**, mustard aioli, chives \$9

Pea, dill and haloumi **fritters**, pea purée, truffle and honey glaze \$15

Dukkha roasted **pumpkin salad**, couscous, toasted almonds, marinated tomato, mint yoghurt \$19

Cheese

All cheese is served in 50 gram portions with honeycomb and fig and onion jam

One Choice \$14

Two Choices \$25

Three Choices \$36

Dessert

Lemon meringue pie, lemon curd, blueberry, shortbread crumb, torched Italian meringue \$10

Rum and orange **crème brulee**, ginger snap, orange segments \$10.5

Chai pannacotta, ginger bread crumb \$7

Belgian chocolate mousse, Belgian chocolate brownie, raspberry coulis \$9

Duck Island **ice cream** \$8

Kohu Road **sorbet** \$8