

# Take Away Menu – Call 07-8343562 to order

DF: Dairy Free GF: Gluten Free GF\*: Contains Traces of Gluten Vegan Option: Alteration needed to make it Vegan

## Fish and seafood tapas

Prawn, feta and spinach **tortellini**, white wine and cream sauce, watercress oil, parmesan crisps \$18

Ora King Salmon **ceviche**, miso and sake reduction, horseradish cream, beetroot, radish \$19 GF

Ginger and chili **prawns**, coriander, lemon, grilled ciabatta \$18.5 DF

Butter seared Canadian **scallops**, parsnip purée, edamame, sweet corn, ponzu vinaigrette (4p) \$29 GF

**Skagen röra** Swedish classic mix of prawn, dill, lemon and mayo, grilled ciabatta \$20

**Calamari**, coriander and cashew pesto \$16 GF DF

## Vegetable tapas

**Polenta chips**, roasted garlic, parmesan mayo, truffle salt, grated parmesan \$14.5 GF\*

Roasted Ohakune carrot and coconut **hummus**, baby carrots, toasted coconut, sesame lavosh \$18.5 DF Vegan

Warm **green bean salad**, charred green beans, bok choy, sautéed onion, black beans, soy vinaigrette \$14.5 GF\* DF Vegan

**Arancini**, mushroom and mozzarella risotto, panko crumb, porcini aioli \$18

Potato purée and goats cheese **ravioli**, capsicum and tomato butter \$18

Harissa spiced crispy fried **cauliflower**, panko crumb, sour cream and jalapeno dip \$15 Vegan Option

Sweet potato **gnocchi**, cashew and cumin cream, braised red cabbage, cashew dukkha \$19.5 DF Vegan

Fried hand cut **potatoes**, capsicum and tomato sauce, aioli, chives \$10.5 GF\* DF Vegan Option

Blanched **edamame beans**, sea salt, \$7 GF DF Vegan

## Meat and poultry tapas

Pastrami marinated seared **sirloin** from Greenstone Creek, served medium-rare, onion soubise, red wine jus \$32 GF

Warm and spicy **lamb salad**, slow braised pulled lamb shoulder, green cabbage, mung bean, mint, spring onion, sesame, crispy shallot, chili jam \$24 GF\* DF

**Hand cut pasta**, roast chicken, oyster mushrooms, cavolo nero, shaved parmesan, truffle salt, herb brioche crumb \$27.5

**Beef Tataki**, rare seared sirloin, miso mayo, crispy shallots, sesame seeds, coriander \$20 GF\* DF

Crispy twice cooked **lamb ribs**, braised in master stock, sticky glaze, fresh mint, lime and chili \$24 GF\* DF

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

Crispy fried **chicken**, soy and sesame mayo, fresh lime, spring onion \$18

Slow braised **pork belly**, pickled beetroot purée, wilted greens, red wine jus \$29 GF DF

Sambal and curry rubbed free range **chicken thighs**, satay, chili vinaigrette, pickled cucumber \$28 GF DF

## Dessert

**Dark chocolate fudge**, Callebaut Belgian chocolate, blackberry, chocolate ganache, coconut whip, chocolate shards \$16 GF DF Vegan

**Apricot cheesecake**, short bread, cardamom cream, toasted white chocolate and almond crumb, meringue \$15.5

## Cheese

### Meyer Goat Gouda – Hamilton

*Locally produced and award-winning cheese made with pasteurized goat's milk. Mild, slightly sweet and nutty*

### Delice de Bourgogne – France

*Rich, creamy, soft ripened, triple cream, brie style cheese made from cow's milk. Made with pasteurized milk.*

### Kapiti Kikorangi – Kapiti Coast

*Buttery texture, full and piquant flavoured, blue vein made from pasteurized cow's milk. Vegetarian rennet.*

One Choice \$15 Two Choices \$25 Three Choices \$35  
GF Option