

LOUNGE

S M A L L P L A T E S

9.90

Manuka Smoked Olives

House Made Sour Dough with garlic & herb butter

Southland Cheese Rolls Classic Kiwi style with artisan cheeses

TAPAS

19.90

Caprese Salad - V Seasonal Clevedon Tomatoes, Salsa Verde, Burrata, Olive Oil

Aoraki Salmon Rillettes Aoraki Salmon, Creme Fraiche, Dill, Chopped Cornichons, Capers

> Wakanui Beef Tataki (5 pieces) - DF Marinated Eye-Fillet, Chilli, Soy, Daikon, Chives, Sesame

Otago Lamb Tacos (2 pieces) Braised Lamb, Kawakawa, Salsa Verde, Chipotle Mayo

Chicken Tacos (2 pieces)
Diced Chicken Thigh, Green Oil, Salsa, Chipotle Mayo

Mushroom Dumplings (5 pieces) - VE, DF Wild Mushrooms, Horopito, Spring Onion, Bok Choy & China Girl Pinot Noir Glaze

Crown Range Grazing Plate - 45.0 Venison Pastrami, Pork Chorizo, Brie, Kikorangi Blue, Grapes, Artisan Bread, Fruit Chutney

Please inform us of any dietary requirements