

TAPAS

WARMED MARINATED OLIVES GF DF V 10
A SAVOURY BLEND OF KIWI ARTISAN
WOOD-SMOKED OLIVES.

HOUSE HONEY ROASTED PEANUTS VG DF 10
CRUNCHY NUT MIX ROASTED TO PERFECTION AND
GLAZED WITH A TOUCH OF SWEET HONEY.

CRISPY FRENCH FRIES GF DF V 10
WITH AIOLI AND TOMATO SAUCE

▲ **ZESTY BEAN CASSOULET VG GF DF** 14
A VIBRANT, FLAVORFUL BEAN CASSOULET DIP,
SERVED WITH CRISPY TORTILLA CRISPS.

▲ **ARANCINI (GF ON REQUEST)** 14
CRISPY ARANCINI DUO. PUMPKIN AND FETA.
PORCINI AND FONTINA, WITH AIOLI

▲ **POPCORN CHICKEN (GF)** 14
TENDER POPCORN CHICKEN BITES, PERFECTLY
SEASONED AND PAIRED WITH A SPICY SRIRACHA
MAYO FOR A KICK OF HEAT.

PORK BELLY BAO BUNS 14
SOFT BAO BUNS FILLED WITH SUCCULENT PORK
BELLY, TOPPED WITH CRUNCHY ASIAN SLAW AND
CORIANDER, DRIZZLED WITH TANGY NAM JIM
SAUCE.

SALT AND PEPPER CALAMARI GF DF 14
CRISPY CALAMARI SERVED WITH LEMON, CREAMY
AIOLI, AND VIBRANT CAPSICUM COULIS.

TAPAS

PRAWN CUTLETS GF DF

14

JUICY PRAWN CUTLETS SEASONED WITH HOROPITO, LEMON, DILL AND SLOW-COOKED CONFIT GARLIC.

LAMB KOFTA GF (DF ON REQUEST)

14

FLAVOURFUL LAMB KOFTAS ACCOMPANIED BY A REFRESHING MINTED YOGHURT RAITA.

PANKO HALLOUMI V

14

CRISPY PANKO-COATED HALLOUMI SERVED WITH A CRUNCHY FENNEL SLAW AND CREAMY BLACK GARLIC MAYONNAISE.

BOARDS

GRAZING BOARD (GF ON REQUEST)

60

AN ASSORTMENT OF CURED MEATS AND CHEESES, COMPLEMENTED BY ROAST PEPPERS AND VIBRANT BEETROOT HUMMUS. SERVED WITH BREAD AND CRACKERS.

CHEESEBOARD FOR TWO (GF ON REQUEST)

32

A SELECTION OF SOFT CAMEMBERT, ROBUST AGED CHEDDAR, AND TANGY BLUE CHEESE, PAIRED WITH CRISP CRACKERS, FRESH GRAPES, FIG AND SOUTHLAND HONEY.