

After 3.30 and all day menu

Wine Pairing Appetiser 4 Canapes as a perfect wine tasting match \$28

Miso Baked Oyster , Cured Kingfish potato, Lamb Croquettes, truffle, mushroom,
goat cheese tartlet

Fresh sourdough with house butter or local Waiheke olive oil \$12

Mixed marinated olives (Vg) \$12

Oysters: Natural with Chardonnay mignonette \$7

Oysters Baked Citrus Miso infusion \$7

Cheese Plate. Whitestone Mt Domett Brie, Quince Paste, Nuts and Homemade Seed
Crackers. \$14

Fries with Aoli/ Tomato sauce \$12

Mediterranean Bruschetta, Whipped Ricotta olive, fresh tomato basil \$18

Lamb Croquettes, Minted Labneh, Pickled Cucumber \$21

Karaage Chicken (*3pce) Seaweed salad, pickled Ginger wasabi mayo \$21