



PLATTER MENU

AVAILABLE WEDNESDAY TO SUNDAY
3PM - 9PM

KAI MOANA *(gluten free on request)*

Cod bites, marinated green lip mussels, smoked salmon, crispy squid rings, chilli mayo, lemon chutney, bread & house crackers served with garlic butter & balsamic olive oil

For you \$25 For two \$45 For four \$85

GAME *(gluten free on request)*

Gathered game salami & bier sticks, pulled hare, gherkins, pate, onion jam, plum chutney, bread & house crackers served with balsamic olive oil

For you \$27 For two \$54 For four \$98

MOTHER EARTH *(vegetarian) (vegan on request) (gluten free on request)*

Pickled vegetables, falafel bites, burnt brassica, garlic & chilli mushrooms, tofu fingers, spiced seeds, yogurt dip, bread & house crackers served with balsamic olive oil

For you \$22 For two \$37 For four \$74

COLD CURE *(gluten free on request)*

Prosciutto, salami, gherkins, olives, pickled onions, gouda cheese, pesto, bread & house crackers served with balsamic olive oil

For you \$25 For two \$45 For four \$85

NZ CHEESE *(gluten free on request)*

Seasonal fruit, burnt pineapple, salted pistachios, plum chutney, bread, house crackers & your choice of two of the following cheeses:

Havarti / Living Stone / Gouda / Blue

For you \$25 For two \$50 For four \$90

SIDES

Polenta chips	\$12	
Bread, crackers & balsamic olive oil	\$10	<i>**If you have any special</i>
Pickled vegetable cup	\$7.50	<i>dietary requirements</i>
Fired chick peas	\$6	<i>please let us know and</i>
Spiced seeds	\$6	<i>we can cater to suit**</i>