

# PIZZA

11.30AM-5.30PM

## MARGHERITA

*buffalo mozzarella, tomatoes + basil* 22.5

V GFO DFO VGO

## PRAWN

*garlic prawns, feta, spinach, roast capsicum + fresh chillies* 26

GFO DFO

## FUNGI

*mushrooms, thyme + blue cheese on confit onion base* 24

V GFO DFO VGO

## HOUSE-SMOKED SALMON

*smoked Akaroa salmon, cream cheese, capers, red onion + dill* 26

GFO DFO

## CAULIFLOWER + CHICKPEA FLATBREAD

*spinach, tomato + red onion on hummus base with garlic tahini sauce + coconut yoghurt* 24.5

V GFO DF VG

+ *gluten free base* 2

+ *vegan cheese* 3



# TAPAS

2.30-5.30PM

3 for 21 | 5 for 39 | 8 for 56

## BREAD + DIPS

*selection of locally sourced breads + house dip*

V GFO DFO VGO

## OLIVES

*warmed mixed olives with olive oil, feta + pita*

V GFO DFO VGO

## ARANCINI (1pc.)

*pumpkin, sage + feta with sundried tomato aioli*

V

## TOFU

*lightly fried with slaw + vegan chilli ginger jam mayo*

V GF DF VG

## CALAMARI

*buttermilk fried, with kewpie mayo + chilli ginger jam*

GF

## CRISPY QUINOA (1pc.)

*quinoa + carrot cake, toasted almonds + coconut yoghurt*

V GF DF VG

## SALMON

*lemon zest + ginger marinated salmon parcels*

GF DF

## CAULIFLOWER

*lightly fried florettes with sesame aioli*

V GF DF VGO

## HALLOUMI

*mint-marinated halloumi with fig, pear, rocket + walnut salad*

V GF

## PRAWN

*garlic + lemon prawn skewer with aioli*

GF DF

## JACKFRUIT (1pc.)

*pulled BBQ jackfruit slider with slaw, pickled carrot + aioli*

V

## MUSSELS

*with chardonnay, fresh chilli, coriander + garlic*

GF DF

## PEA + HALLOUMI

*grilled fritters with pea puree + lemon-mint crème fraiche*

V GF

## SIDES

### SHOESTRING FRIES 9

*aioli + tomato sauce* V GF DF VGO

### THYME-GARLIC POLENTA FRIES 12

*aioli* V GF



V/VO vegetarian/option, GF/GFO gluten free/option, DF/DFO dairy free/option, VG/VGO vegan/option