

FOOD & NON-ALC / WAIPIRO-KORE

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Six Barrel Soda <i>Orange & Dandelion - Cherry Pomegranate - Hibiscus - Raspberry Lemon - Cola Six</i>	5
Karma Cola - <i>Lemmy Lemonade - Lemmy Lime Bitters - Gingerella</i>	6
Taha Sparkling Tonic <i>w Ginger, Manuka Honey, Kawakawa</i>	6
Sparkling water available free of charge	

SNACKS / KAI TIMOTIMO

Proper Crisps <i>choice of Sea Salt, Salt & Vinegar, BBQ Rub and Cracked Pepper</i>	7.5
Add Kiwi Onion Dip	+5
Roasted Nuts <i>choice of Sweet & Salty Peanuts or Curry Spiced Cashews</i>	7
Mixed Olives <i>warmed Elysian Greek marinated Olives</i>	9
Bread Side <i>Aro bake toasted Honey Ciabatta</i>	3

SMALL PLATES / NGĀ PERETI ITI

All served with your choice of:

Aro bake toasted Honey Ciabatta or Gluten Free Five Seed Crackers

NZ Cheeses <i>Aged Linkwater Cheddar & Mt Eliza Blue Monkey w Beetroot Relish</i>	14
With Wild Biersticks <i>Fiordland Wapiti bierstick w Mustard</i>	14
White Bean & Miso Dip <i>w Hazelnut and Black Salt Dukkah</i>	12
Sundried Tomato Hummus <i>w Hazelnut and Black Salt Dukkah</i>	12
Goopy Cheese <i>Baked Saint-Marcellin French Soft Cheese</i>	17

TOASTED CHEESE MELTS / HANAWITI TOHI TIHI

Honey Ham <i>w Dijonaise, Pickles with Swiss and Cheddar</i>	14
Kimchi <i>w Smoke & Fire Peanut Butter, Cream Cheese & Smoked Cheddar</i>	14
Soy Shiitake Mushroom <i>w Sriracha and Vegan Mozzarella</i>	14

TRY SOMETHING NEW / KIA KAHA