

SMALL PLATES MENU

**House made Focaccia 16**

Toasted w whipped Nduja butter

**Olives, Almonds & Artichokes 20 VGN**

**Seasonal Oysters (natural) 5 ea GF**

**Baked Goats' cheese 25 V**

Seeded cracker, honey & roasted almonds

**Pork, Duck & Pistachio Terrine 25**

Chutney & sourdough

**Porcini & Portobello Mushroom Bunuelos (3) 25 V**

Truffle, Taleggio, black garlic toum

**Hot Smoked Lemon & Fennel Salmon 25**

Hohepa quark, rye & bread

**Matangi Angus Beef skewer 28 GF**

Hibachi grilled, whipped colcannon mash, green olive salsa verde  
(medium rare)

**Crispy fried Duck leg 36 GF**

Miso kumara, furikake, pickled watermelon, charred spring onion mayo

**Artisanal Cheese & Charcuterie Platter 55**

2 x artisanal cheeses, wild Venison and Truffle salamis, Pork & Duck terrine  
Pepperoni, fig salami & jam, almonds, crackers, pickles & breads

**Gluten-free bread 3**