



Plates

From 3pm

PLATTERS (SERVES 2 OR 3) 40

ALL SERVED WITH GRILLED SOURDOUGH, CROSTINI & PICKLES

Charcuterie platter
Mortadella, guanciale, speck,
duck breast ham, beer mustard,
sauerkraut, garlic confit, jam,
malted almonds (DF, GF option)
Add extra bread +3

Cheese platter
Alpine blue vein, whipped feta,
Reserve camembert, vintage
cheddar, saffron & peppercorn
pecorino, pear salad, jam,
freeze dried strawberries (V, GF option)
Add extra bread +3

Fish platter
Manuka smoked mussel,
smoked salmon, seared kingfish,
potted prawns, pickled eggs, tobiko,
whipped feta, pear salad (GF option)
Add extra bread +3

Vegan platter
Vegan cheddar, cashew ricotta,
beetroot hummus, cured beetroot,
smoked carrot lox, beer mustard,
jam, smoked tomato paste,
(VGN, GF option)
Add extra bread +3

SMALLER

Kraut 'N' cheese balls (V) 9

Buffalo cauliflower bites with garlic
tofu aioli (VGN, DF, GF option) 10

Scotch egg – Housemade chorizo &
tomato relish (DF) 13

Slider buns - Pulled BBQ pork shoulder
& pickles (3 per serve) 14

Fermented hummus, house pickles,
lavosh (VGN, DF, GF option) 12

Albacore tuna rilette, beer grain
sourdough (GF option) 15

Cold smoked salmon, beer grain
crackers, crème fraiche, Bread & Butter
pickles 15

Mac' n' cheese – three cheeses,
béchamel, tiger prawns, fried onions
& bacon jam 15
