



CANAPÉ MENU

OYSTERS

ALL FRESHLY SHUCKED AND SERVED WITH CHOICE OF CONDIMENT

Au natural, shallot vinegar, lemon

Chardonnay vinaigrette, chive oil

Cucumber, dill, mint

Tempura, chipotle aioli

'CRACKERS'

Yellowtail Kingfish tartare, mandarin, finger lime, coriander cracker
Chopped wagyu beef tartare, smoked egg yolk, white soy, rye lavosh
Smoked eggplant, pistachio butter, pomegranate, fried lavosh
Big Glory Bay Salmon, cultured cream, salmon caviar, rye toast
House-made ricotta, seared avocado, sour dough

'TACOS'

Baby gem lettuce 'Caesar', pickled anchovy, brioche crumb
Daikon 'taco', chopped trevally, pickled onion, horseradish
10-day dry aged Peking duck, house made hoisin, shaved cucumber

'SLIDERS'

ALL SERVED IN BRIOCHE BUNS

Market fish, watercress, pickled lemon mayo

16-hr smoked pulled pork, chipotle slaw

Wakanui brisket, salsa verde, pickles and mustard

THE REST

Whitebait southland rolls, chive, hollandaise

Tomato arancini, basil aioli

Peking duck spring rolls, house-made hoisin

Crispy chilli calamari, sambal dressing, coriander and lemon

Hawke's Bay pulled lamb shoulder croquettes, pistachio labneh, za'atar

Buttermilk fried chicken, house-made pickles, spicy mayo