

DINNER
FRIDAY NIGHTS
FROM 5PM

SMALL PLATES

Grilled ciabatta with herb butter 7.5 GF

Marinated olives 8. GF/DF/V

Eatery breads and dips 14.

Chickpea falafel, beetroot dip and hummus 13.

Pork and apple meatballs with chili jam 16.

Ika mata (Raw fish) 14. GF/DF

Kapiti smoked cheese croquettes with paprika aioli 14.

Housemade gnocchi with creamy mushroom sauce, spinach and pinenuts 15.

To share - Mezze platter with a selection of antipasti, cheese & meats 35.
GF/DF

* Please let us know what dairy requirements you need and we can alter the dishes accordin gly GF (Gluten free) DF (Dairy free) V (Vegan)

MAINS

Master stock Pork belly with coconut rice, green beans, chilli and coriander and brocolini 32. DF/GF

Chickpea and spinach dhal with house made flat bread 27. DF/GF/Vegan option

Brioche bun pulled lamb burger with harissa, kumara & cumin rosti and tatziki with duck fat potatoes 28..

Coconut poached chicken with cous cous, quinoa, marinated onion, spinach and roasted cauliflower salad 27. DF

Seafood laksa with mussels, clams, prawns, fried shallots and vermicelli and bok choy 31.DF/GF

SIDES

Roasted duck fat new potatoes 8.5. GF/DF

Quinoa, lentil, kale and halloumi salad 10. GF

Organic salad with nuts and seeds 9.5 GF

Please ask your wait staff for today's desserts