



SMALL PLATES AS PRICED

Orange & rosemary poached olives with
fenugreek fried chickpea \$8 **GF DF VV**

Mushroom arancini, smoked tomato, kawa kawa aioli \$12 **V**

Fried feta, truffle honey & thyme \$12 **V**

Chipotle & buttermilk fried chicken thigh \$15

Tarakihi ceviche in coconut & lime
with panni puri \$15

SIDES

Fries with tomato sauce & mayonnaise \$8 **V GF DF**

Polenta chips, spiced tomato & creole cream \$10 **V**

Green salad with toasted seeds
& pickled veg \$10.5 **VV GF**



TONIGHT'S PENINSULA PLATTER \$25PP

FOR TWO PERSONS OR MORE

Sundried tomato hummus with
housebaked sourdough & za'atar

Tarakihi ceviche in coconut & lime **GF**

Mushroom arancini, smoked tomato & kawa kawa aioli **V**

Fried feta with truffle honey & thyme **V**

Korean BBQ beef brisket with carrot & sesame slaw **GF**

DESSERT

'Far Breton' with Armagnac soaked prunes
& plum sorbet \$13 **V**

Whittaker's chocolate mousse with smashed meringue,
berry sorbet & rose jelly \$13 **V**

vv - vegan | v - vegetarian | gf - gluten free | df - dairy free | go - gluten free option

vv - vegan | v - vegetarian | gf - gluten free | df - dairy free | go - gluten free option