

# SPANISH INSPIRED

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<i>Kumara Bravas</i> (DF/V) Thrice cooked kumara, salsa brava, garlic aioli	13-00
<i>Grilled Broccolini</i> (V) Manchego cream, hazelnuts	15-00
<i>Charred Spiced Eggplant</i> (GF/V) Yoghurt, asadillo, almond	17-00
<i>Heirloom Tomato Salad</i> (GF/DF/V) Capers, garden leaves, smoked paprika vinaigrette	14-00
<i>Gambas al Ajillo</i> (DF) Fried tiger prawns, garlic, olive oil, chilli, parsley, crusty bread	20-00
<i>Ceviche</i> (GF/DF) Market fish, chilli, tomato, samfaina salsa, cracker	20-00
<i>Pork Belly</i> (GF) White bean puree, fennel, chickpea, chimichurri	20-00
<i>250g Scotch Fillet</i> (GF) Sofrito, onion herb salad	30-00

# SHARING PLATTER

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<i>Cheese &amp; Charcuterie</i> A selection of local NZ cheeses & charcuterie	55-00
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# CLASSICS

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<i>Smashed Double Burger</i> Double smashed beef patty with cheese, pickles, onions, burger sauce	15-00
Add streaky bacon + BBQ sauce	17-00
<i>Buttermilk Fried Chicken</i> With wasabi mayonnaise	17-00
<i>Croquettes</i> (V) Mac n cheese, marinara, parmigiano & ranch	15-00
<i>Cheeseburger Spring Rolls</i> Cheese burger, pickles, burger sauce	13-00
<i>Fries</i> (DF, V) With roasted garlic aioli	10-00

# PIZZA *By the tray*

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<i>Three Cheese</i> Mozzarella, parmesan, provolone, marinara, oregano	26-00
<i>Pepperoni</i> Pepperoni, mozzarella, marinara,	27-00
<i>Hawaiian</i> Roasted pork, boozy pineapple, mozzarella, marinara	25-00
<i>Pizza of the week</i> Forever changing, always delicious	25-00