



GRAZING MENU

NZ NATURAL OYSTERS 18 / 35 *gf, df*
Served natural – 3 or 6 - ginger soy mignonette
Subject to availability

FLATBREAD 13 *vg*
Garlic, olive oil, parmesan

POTTED SMOKED FISH 17
Preserved lemon, ciabatta, cornichon

SMOKED SALMON FINS 18.5 *gf, df*
Lime, sumac, Sriracha mayo

BBQ PORK BELLY BITES 17.5 *gf, df*
Sesame, spring onion, Sichuan salt

TANDOORI CHICKEN WINGS 20 *gf*
Mint yoghurt, cucumber, coriander

ARANCINI 17.5 *gf, v*
Mushroom, fennel & red pepper, smoky beetroot sauce

SOY AND VEGETABLE GYOZA 16.5 *v*
Pan-fried dumplings, sesame, dipping sauce

PIZZAS

MARGHERITA 23 *vg*
Tomato, buffalo mozzarella, basil

BEACH 31
House smoked salmon, garlic prawns, capers,
red onion, citrus mayo

ITALIAN 27
Pepperoni, feta, kalamata olives, romesco, parsley

TANDOORI CHICKEN 28
Mint yoghurt, red onion, coriander, peanuts

BBQ PULLED PORK 27
Jalapeno, kimchi, pineapple, Sriracha mayo

- Gluten free and Dairy free cheese options available on request -

SIDES

FRIES 7 / 12
Tomato sauce

#HASHTAG WEDGES 14
Sour cream, sweet chilli