



COCKTAIL PARTY MENU



Platter

Assortment of Italian cured meats, smoked salmon, cheese, loaded hummus, olive oil & balsamic, falafel balls, olives, wild wheat breads
\$80 (as a guide one platter between four)

Vegetarian Platter

Assortment of grilled vegetables, cheese, loaded hummus, olive oil & balsamic, falafel balls, olives, wild wheat breads
\$80 (as a guide one platter between four)

Small plates

Te Mutuku Oysters POA

Sticky roasted NZ lamb ribs, topped with a caraway & chive slaw, and a spiked mint vinaigrette \$26.5

Market fish ceviche with coconut cream, kaffir lime, nahm jim dressing \$25

Calamari served with aioli and lemon \$25

Fries served with aioli & tomato sauce \$13

