

THE PANTRY

SNACKS

MANUKA SMOKED OLIVES / 8

THE PANTRY
FRIED CHICKEN / 12
Pickles

CRISPY POTATOES / 12
Onion Dip | Manchego Cheese

SHOESTRING FRIES / 10
Onion Dip | Ketchup

CHEESE SELECTION
Crackers | Quince

1x Cheese Selection / 12

2x Cheese Selection / 20

3x Cheese Selection / 27

(Refer to the right hand side
of the menu for more details)

CHEESE SELECTION

Bleu d'Auvergne - France
Pasteurized Cow's Milk
Smooth, Creamy
Buttery, Racy, Salty, Pungent

Comte Petite Reserve 12-18 Months - France
Un-Pasteurized Cow's Milk
Smooth, Firm
Fruity

Cartwheel Creamery Doe Rei Mi - NZ
Goat's Milk
Smooth
Tangy, Oozy but without the pungent aroma

Nieuwenhuis Poukawa Fog - NZ
Goat's Milk
Soft
Intense Aroma, Tangy & Earthy

Meyer Maasdam - NZ
Cow's Milk
Semi-Soft
Dutch Style, Sweet & Nutty

Over the Moon Creamy Blue - NZ
Cow's Milk
Smooth, Rich & Very Creamy
Moist & Sticky with a piquant 'blue' taste

SMALL PLATES

CHARCUTERIE

Grain Mustard | Pickled Vegetables

Prosciutto / 11

Classic Salami / 10

Hot Soppressata / 10

ROASTED SALMON DIP / 12

Crackers | Caper Berries

GRUYÈRE GRILLED CHEESE / 10

Horseradish | Caramelised Onions

KUNG PAO

BRUSSEL SPROUTS / 10

Sesame Seeds | Peanuts | Green Onions

LARGE PLATES

STEAK FRITES / 38

Bavette Steak | Shoestring Fries | Chimichurri

PAD THAI / 21

Rice Noodle | Egg | Tamarind |

Tofu | Mung Beans | Peanuts

Add Shrimp or Chicken +5

LAMB SHANK RAGOUT / 31

Cavatelli Pasta | Rocket Greens |

Manchego Cheese

WINE

FLIGHTS

WHITE FLIGHT

4 White Wines | 30 pp

RED FLIGHT

4 Red Wines | 40 pp

MIXED FLIGHT

2 White & 2 Red Wines | 35pp