

WELCOME

Whether you're dining as a group, a couple or alone, amongst friends or family, our menu is designed to share ...

The dishes are small and full of flavour,

This means you are getting the best of everything, and your taste buds will be satisfied ... with this in mind all the dishes may not arrive to your table at the same time, but don't fear, you will never leave hungry.

We hope you enjoy our tapas menu, our concept to bring people together around the table once again, to enjoy great food & drinks!

SMALLER SHARING PLATES		Pan Fried Fish (GF/ DFOR) \$3 w Chips, Salad & Crispy Capers	39
Steamed & Grilled Edamame Beans (DF/GFOR/V/VFOR) w House-Made Furikake	\$9		28
Vegetarian Spring Rolls (DF/V) w Sweet Chilli Sauce	\$9		18
Stuffed Parmesan Ciabatta w House-Made Garlic Butter	\$12	Spring Onion & Chilli	
	h \$12	Oysters (DF, GFOR) ½ dozen \$30/1 dozen \$5 Fresh w Lime Granita OR Tempura Battered, both w Wasabi & Wasabi Mayo	55
Fried Chicken OR Fish OR Tofu Taco eac Soft Shell Taco, Slaw, Coriander, Spring Onion, Jalapeños, Avo Cream, Lime Mayo, Sriracha, Sesame Seeds	h \$13	Ika Mata (Raw fish) (DF/GF) \$2 w Coconut Cream, Cucumber, Tomato, Onion, Spring Onion & Capsicum	24
Fresh Fish Goujons (DF/GF) Gluten Free Batter, House-Made Tartare & Lemon	\$19	SIDES	
Halloumi Bites (GF/V) Gluten Free Batter, House-Made Tartare & Sweet Chilli	\$19	Chips \$1 w House-Made Aioli & Tomato Sauce	12
Lemon Pepper Calamari (DF/GF) w House-Made Aioli & Lemon	\$19	Charred Broccoli \$1 w Spring Onion & Sesame Seeds	12
Prawn Dumplings (DF)	\$19	•	12
w House-Made Chilli Red Wine Vinegar & Garlic Oil		Garden Salad \$1	12
Tempura Eggplant (DF/V) w House-Made Thai Dressing, Mung Beans, Coriander, Spring Onion, Chilli & Sesame Seeds	\$19	Steamed Rice w Furikake	\$6
Oven Baked Miso Eggplant (DF/GF/V/VF)	\$19	Chilli Oil / Pickled Ginger / Wasabi each \$	\$3
w Crispy Shallots, Spring Onion & Sesame Seeds Vegetarian Yellow Curry (DF/GF/V/VFOR)	\$22	CHILDREN'S MENU (12 & Under) per child \$1 Includes Kids' Sundae	15
w Jasmine Rice, Mung Beans, Peanuts, Coriander,	422	Fried Chicken & Chips or Salad	
Spring Onion, Chilli & Sesame Seeds ADD Prawns OR Tofu	\$7	Battered Fish & Chips or Salad	
	\$24	Calamari & Chips or Salad	
Crispy Korean Chicken Wings (DF,GFOR) w Spring Onion, Sesame Seeds	\$ 24	Halloumi & Chips or Salad	
Garlic & Chilli Oil Whole Prawns (DFOR/GFOR) w Wasabi Mayo, Spring Onion	\$22	Tempura Eggplant & Chips or Salad	
Scallops (GF/DFOR) w Japanese Slaw, Yum Yum Sauce & Caviar	\$24	DESSERTS each \$1	18
Chef's Sashimi (DF/GFOR) w Sesame Slaw, Wasabi, Pickled Ginger & House-Made	\$26	Snickers Sundae w Home-Made Brownie, Vanilla Bean Ice-cream, Wafer, Chocolate Sauce & Whipped Cream	
Soy Dipping Crispy Sweet Soy Pork Belly (DF)	\$26	Baked Cheesecake see our wait staff for today's special	
w Lime Mayo Slaw, Coriander, Spring Onion, Chilli, Sesame Seeds		Affogato w Vanilla Ice-cream, 30 ml Espresso Shot, 30 ml Liqueur	
Japanese Fried Chicken (DF/GF) w Green Cabbage, Lime Mayo, Tonkatsu Sauce, Spring Onion, Sesame Seeds	\$26	Sticky Date Pudding w Salted Caramel Sauce, Vanilla Bean Ice-cream & Whipped Cream	
Thai Beef or Tofu Salad or Fried Chicken (DF) w Mesclun, Carrot, Tomato, Mint, Coriander, Spring Onion, Red Onion, Mung Beans, Cucumber, Crispy Noodles, & House-Made Thai Dressing	\$28	Mixed sorbet (DF/GF/V/VFOR)	
		Kids Sundae \$	\$5
Miso Teriyaki Lamb Skewers (DF,GF) w Coriander, Spring Onion, Chilli, Crispy Shallots & Sesame Seeds	\$28	While we endeavour to maintain no traces of allergens in our food, please be aware we cannot guarantee this.	
Beef Tataki (DF,GFOR) Thin Slices of Seared Eye-Fillet, Ponzu Sauce, Radish & Wasabi Mayo	\$28	Allergen Key: DF - Dairy Free DFOR - Dairy Free On Request	
NZ Green Lipped Mussels (DFOR/GFOR) w Thai Yellow Curry, Coriander, Spring Onion, Chilli, Lemon & Toasted Ciabatta	\$28	GF - Gluten Free GFOR - Gluten Free On Request V - Vegetarian VFOR - Vegan Friendly On Request	