



## bar snacks - from 11am - 11pm

### small bites

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daily baked breads with soft butter, tuscan olive oil, balsamic lf v	13.0
buffalo feta eclairs truffle honey lf v	14.0
warm sicilian olives fennel, tangerine, sage lf v g	14.0
tasting of poaka chestnut fed salumi & prosciutto g df	17.0
waiwiri buffalo burrata 50 greek salad, crisp bread lf v	19.0
duck liver & cocoa paté duck fat brioche, french radish, smoked yolk	22.0
chicken karaage pickled ginger, wasabi mayonnaise	21.0
calamari empanada sorrel, salsa verde	20.0
our indulgent platter of all snacks for 4-5 people to share	75.0

### more substantial

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#### beef cheek "reuben" 26.0

guinness bread, red cabbage sauerkraut,  
smoked cheddar, fries

#### 50 lamb burger 26.0

potato sourdough bun, lettuce, tomato, fetanaise,  
mint chutney, fries lf

#### the george club 20.0

smoked chicken, ham, lettuce, tomato, mayo & fries

### additions

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wild rocket, candied pecan, pear, gorgonzola, balsamic	11.0
hand cut chips, bearnaise, aioli, 50 ketchup	10.0

### sweet

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#### dark chocolate truffle 17.0

milk chocolate mousse, white chocolate crumb,  
basil gelato g

#### manuka honey parfait 17.0

ginger beer, bee pollen meringue g

#### pistachio panna cotta 16.0

orange butter crumb, date wafer n

#### strawberry trifle 16.0

champagne jelly, strawberry sorbet g

#### 50 selection of house 14.0

churned ice cream, sorbet & gelato g

#### 50 sweet set 12.0

selection of hand-made petits fours

### cheese

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Carefully selected new zealand cheeses served at their  
best, with appropriately considered accompaniment  
(gluten free textures can be provided on request)

#### single serve cheese 17.0

#### any two cheeses 25.0

#### selection of three cheeses 34.0

g - gluten free v - vegetarian lf - local food (provincially sourced)  
n - contains nuts df - dairy free