

# TAPAS

▲ **TRIO OF TAPAS AVAILABLE FOR \$52**

▲ **OLIVE MEZZE**

TOASTED ALMOND, GREEN TAHINI YOGHURT, 17  
CAPSICUM COULIS, CHARRED TURKISH BREAD. V,  
VG ON REQUEST

▲ **WAGYU BEEF SKEWERS**

GRILLED WAGYU BEEF RUMP, ALBERICO KRANSKY, 18  
CHIPOTLE AIOLI, PICO TOMATO SALSA, CRISPY  
LEEK, PICKLED CUCUMBER. GF

▲ **LEVANTINE LAMB KOFTA**

GREEN TAHINI YOGHURT, SMOKEY MASHUYA 18  
SALSA, TOASTED PITA, ROCKET SALAD

▲ **BUFFALO CHICKEN TENDERS**

RANCH BLUE CHEESE DRESSING, LIME DUST, 18  
PICKLED RED ONION. GF

▲ **SALT AND PEPPER CALAMARI**

CAPSICUM COULIS, GARLIC AIOLI, ROASTED 18  
SEAWEED, PICKLED FENNEL SLAW, LEMON. GF, DF

**MEXICAN STYLE TORTILLA CHIPS**

HOUSE-MADE TANGY PICO TOMATO SALSA. V, VG, 15  
GF

**AGRIA GOLD FRIES**

GARLIC AIOLI, TOMATO SAUCE. GF,DF,V 12

## BOARDS

**ARTISAN CHEESE PLATTER (2-4 PEOPLE)**

SELECTION OF BRIE CHEESE, BLUE CHEESE, AGED 43  
CHEDDAR, FRESH FRUITS, QUINCE PASTE,  
CRACKERS, FIG RELISH, NEW ZEALAND HONEY. V

**CHEF SELECTION PLATTER (3-4 PEOPLE)**

OLIVE MEZZE, CORN TORTILLA, SALT AND PEPPER 64  
CALAMARI, BUFFALO CHICKEN TENDERS, CHARRED  
TURKISH BREAD, BLUE CHEESE RANCH DRESSING,  
HOUSE PICO TOMATO SALSA, GREEN TAHINI  
YOGHURT. GF ON REQUEST