

Nibbles

As at 05 February 2026. Menus subject to change.



(df) Dairy Free | (gf) Gluten Free | (kt) Keto | (nf) Nut Free | (vg) Vegan | (v) Vegetarian

- Oka – Coconut & Lime Raw Fish Spoon: Fresh fish marinated in citrus and coconut cream, served on elegant spoons with herbs and crispy shallots (df | gf | kt | nf) - \$5.00
- Kawakawa Kumara Crostini: Roasted kūmara on rēwana crostini with vegan garlic cream, kawakawa glaze and crispy shallots (df | gf | kt | nf) - \$5.00
- Gin-Cured Salmon, Pickled Cucumber: Thinly sliced salmon cured in gin, citrus and herbs, topped with pickled cucumber and horopito crème (gf | kt | nf) - \$5.00
- Vegan Bliss Bite with Horopito Mayo: A savoury plant-based bite made from grains and seeds, finished with a zingy horopito mayo (gf | nf | vg) - \$5.00
- Spiced Prawn with Chilli-Mango Salsa: Chilled spiced prawn with bright chilli-mango salsa, served on a tasting spoon (nf | df | gf) - \$5.00
- Rare Beef on Rēwana Crispbread: Lightly seared beef with capers and lemon aioli (df | gf | nf) - \$5.00
- Chilled Melon Bite: Chilli, lime and toasted sesame, served on a mini skewer (df | gf | nf | vg) - \$5.00
- Prosciutto & Pear Skewer: Prosciutto folded with fresh pear, mint and balsamic (df | gf | kt | nf) - \$5.00
- Antipasto Skewer: Salami, olive and roasted pepper finished with herb oil (gf | df | kt | nf) - \$5.00
- Pork & Watercress Sausage Roll, Horopito Tomato Sauce: A premium house-made roll with peppery watercress and juicy pork wrapped in flaky pastry (nf) - \$5.00
- Vegan Hāngi Croquette: Smoky potato, kūmara and pumpkin crumbed and fried until crisp, served with kawakawa aioli — a plant-based twist on a classic (df | gf | nf | vg) - \$5.00
- Chicken Yakitori Skewer: Grilled chicken glazed with sweet soy and sesame - juicy, sticky, addictive (df | gf | nf) - \$5.00
- Smoked Pumpkin & Spinach Arancini: Golden risotto balls stuffed with smoked pumpkin, finished with basil oil (nf | v) - \$5.00
- Mini Corned Beef Slider with Slaw: Soft brioche, tender corned beef, house slaw and mustard pickles — tiny but bursting with flavour (df | nf) - \$5.00
- Tempura Kūmara, Pickled Ginger, Kewpie: Crispy battered kūmara with zingy pickled ginger and creamy Japanese mayo — sweet, crunchy, addictive (nf | v) - \$5.00
- Skewered Garlic-Marinated Prawn: Finished with a delicate prosciutto crumb and fresh herbs (gf | nf | df | kt) - \$5.00
- Mini Lamb Kofta with Kawakawa Yoghurt: Spiced lamb skewer finished with kawakawa yoghurt and herbs (gf | nf | df | kt) - \$5.00
- Beef Fillet Bite with Horopito Aioli: Seared beef fillet with horopito aioli, served warm on a tasting spoon (gf | df | kt | nf) - \$5.00
- Crispy Tofu Karaage Skewer: Crispy tofu with ginger-soy seasoning and fresh herbs, served on a mini skewer (df | nf | gf | vg) - \$5.00
- Creamed Salmon, Mini Fry Bread, Fried Caper (nf) - \$5.00