

SPRING/SUMMER 2019



TERRACE TAVERN

BAR MENU

🕒 OYSTERS | 6 or 12 MP

kawakawa, lime and shallot D, G

tempura D

natural D, G

🕒 **FERMENTED POTATO FLAT BREAD** *housemade buffalo ricotta and herbs* V, VV* | 13

🕒 **WAIRIRI STRACCIATELLA** *tomato, chilli, lemon and basil, toasted baguette* G*, V | 16

'GRAVITY' FISH CRUDO *fresh line caught fish, citrus oil, salsa,
fried capers – the big Don's recipe* G | 18

WAITAHA WAGYU BEEF TARTARE *organic egg yolk, radish, bread* D, G* | 22

SEAFOOD PLATTER *smoked salmon, marinated mussels, prawn cocktail,
octopus, crudo, sauces, bread* G* | 69

ANTIPASTI PLATTER *pickled beetroot, hummus, stracciatella, cheeses, olives, bread* | 55
add MEATS wagyu pastrami, coppa, sopressa | 14

🕒 **FREE RANGE CHICKEN WINGS** *buffalo sauce, ranch dressing* G, D* | 6 for 15, 12 for 21

🕒 **TT TRUFFLE LOADED FRIES** V, G | 12

🕒 **SKINNY FRIES** *with aioli* V, VV*, D*, G* | 9

3PM-5.30PM | FULL MENU AVAILABLE

10PM-LATE | 🕒 ITEMS ONLY

PROUDLY PART OF THE DUX GROUP



V = Vegetarian / V* = Vegetarian adaptable
D = Dairy Free / D* = Dairy Free adaptable

VV = Vegan / VV* = Vegan adaptable
G = Gluten Free / G* = Gluten Free adaptable