

#### Starters

Breads & dips paprika hummus, basil pesto, olivo olive oil (gluten free bread items available on request)	14
Marinated olives Warmed marinated Kalamata and green olives	9
<b>Edamame beans</b> Warmed edamame beans	9

# Light lunch

Green lip mussels Creamy chilli, garlic & white wine reduction	22
Sticky pork bao buns Hoisin and plum marinated sticky pork bao buns with Pickled vegetables and Japanese mayo	18
<b>Haloumi &amp; quinoa salad</b> Quinoa, haloumi, almond, sultana, orange segments <mark>v n gf</mark>	18
Fish tacos Crumbed fish, guacamole, salad greens, pickled red Onion and tartare	16
<b>Mixed dumplings</b> Chicken and leek and pork and cabbage, or vegan Served with a soy dipping sauce df	16
<b>Mushroom Arancini</b> Parkvale button mushroom arancini with aioli and Parmesan crisp If gf v	16
<b>Salt &amp; pepper calamari</b> Served with wasabi aioli df	16

If - local food (provincially sourced)
gf - gluten free
n - contains nuts
df - dairy free
v - vegatarian

For any other dietary restrictions please inform our friendly service team As good food takes time please inform us of your time restraints



# Platters (to share)

Parehua antipasto Charcuterie, cheese, relish, chutneys, condiments n	39
<b>Vegan platter</b> Selection of vegan delights including pickled vegetables, relish, chutneys, condiments v df	39

#### s i d e s

Fries with aioli	9
Garden salad with Olivo olive oil	9
Quinoa salad with almond, sultana, orange segments	9

### Sweet

Chocolate mud cake Whittaker's dark chocolate, berry coulis, vanilla ice cream	16
Pavilion banoffee spring rolls Deep fried banana, salted coconut caramel df v	16
Vanilla panna cotta Berry compote, vanilla biscuit tuille n	16

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