

Cheeky chews

Available to order at reception
10:30am – 8:30pm

cheese platter	\$25
veggie sticks & homemade hummus [gf]	\$12
grilled sourdough with balsamic & olive oil []	\$14
layered banoffee – raw almond base, date filling, coconut cream(gf, v, df)	\$14
ultimate blondie brownie (gf)	\$12
ultimate baked camembert	\$20
kapiti ice cream	\$8

Platters to share

Available to order at reception
12:15 – 8.30pm

Maruia produce platter

A selection of dips, salads, ferments, Akaroa smoked salmon, ham, Blackball salami, and our selection of bread and homemade crackers. Our favourite Evansdale cheeses from the Otago region. These boards will vary depending on the chef's choices of the day. For one \$30 / for two \$60

Plant power platter

A selection of dips, salads, fresh seasonal fruit and vegetables, ferments, our homemade selection of bread and crackers. These boards will vary depending on the chef's choices of the day. For one \$25 / for two \$50

v = vegetarian | vg = vegan | df = dairy free | gf = gluten free

*Please advise the waiting team if you have any allergies.