

Cheeky Chews

10:30am – until late

**available to order at
reception**

cheese platter [v, gf]	\$25
veggie sticks & homemade hummus [vg, gf]	\$13
grilled sourdough with balsamic & olive oil [vg, df]	\$14
almond flourless chocolate cake [gf, v,]	\$14
lemon bliss ball [gf, vg, df]	\$12
kapiti ice cream [assorted]	\$8

Platters to Share

available to order at reception

12:15 – until late

maruia produce platter

featuring smoked salmon, blackball salami, house-cured beef, olives, sundried tomatoes, and sauerkraut enjoy a selection of our favourite cheeses, including Evansdale cheese from Otago, paired with our house-made mango chutney. Served with fresh sourdough, ciabatta, and house-made lavosh. Each board is uniquely crafted daily by our chefs.

Gluten free option available

for one \$31 / for two \$61

plant power platter [df,vg]

a selection of dips, salads beetroot pickles, fresh seasonal vegetables, sauerkraut, plant based sausage, and dairy-free cheese served with sourdough, ciabatta, and house made lavosh. Each board is uniquely crafted daily by our chefs.

Gluten free option available

for one \$28 / for two \$53

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

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