

THE AVIARY | Bar Food

Ember Specialities Ham - 10pm

Kumara focaccia, rosemary (V)	\$10
Whipped brown butter (V, GF)	\$6
Curry butter, lime (V, GF)	\$6
Chicken liver parfait on toast, plum marmalade, chicken crackling	\$26
House olives (VE, GF)	\$14
Pear parcels, house honey, goats cheese, hazelnuts (V, GF)	\$10
Chickpea panisse, taramasalata, chives	\$23
Jerusalem artichokes, pinenuts, balsamic & goats creme (V, GF)	\$26
Fried chicken, watermelon hot sauce, sour cream & chive seasoning	\$27
Charcuterie, NZ cheese, seasonal accompaniments	\$45

Katsura Specialities Wed - Sun | 2:30pm - 10pm

Edamame, kombu salt (VE, GF)	\$10
Renkon chips, wakame (VE, GF)	\$10
Karaage chicken, siracha honey butter, spring onion	\$20
Tempura seasonal vegetables, tamari	\$21
NZ oysters, mandarin koshu (half dozen or dozen)	\$MP
Sashimi platter (small or large)	\$54/\$89

Pizza, Handhelds & Sides

Margherita, tomato, basil, mozzarella (V)	\$26
Poaka fennel salami, olives, mozzarella	\$30
Goats cheese, roquette, chilli honey, mozzarella, white base (V)	\$28
Nduja sausage, potato, prosciutto, mozzarella, basil	\$30
Wild mushrooms, truffle cream, thyme, mozzarella, pecrino (V)	\$35
"The Vegan", vegan bacon, salami, mozzarella, basil, tofu ranch (VE)	\$36
Double smash burger, mac sauce, cheese, fries	\$29
Chicken thigh burger, romesco, iceberg, fries	\$29
Fries, garlic, parsley (V, GF, DF)	\$14

Something Sweet

Chocolate, whipped sour cream, coffee caramel, honeycomb (GF)	\$20
House jelly, brown sugar cream, sherbet, tuile (V)	\$18
Sticky toffee pudding, malt Gelato (V)	\$18
Selection of Duck Island ice creams (VE, GF)	\$16