

# TRUE SOUTH

Treats	<b>Crayfish toasted sandwich</b>	14
	<i>With Crayfish aioli, pickled ginger</i>	
	<b>Seasonal oyster</b>	3   15
	<i>With hopped shallot dressing</i>	6   30
		9   45
	<b>Truffled bone marrow mac and cheese</b>	12
	<i>With truffle oil</i>	
	<b>Rewena flat bread</b>	10
	<i>With cray butter or seasonal relish</i>	
	<b>Local line caught iki mata</b>	12
	<i>With coconut cream and kiwifruit</i>	
Platters	<b>Local charcuterie tasting plate</b>	48
	<i>With selection of cured meats, condiments</i>	
	<b>Bordeau antipasto</b>	56
	<i>With a selection of cheese, cured meats, condiments</i>	
Pizza	<b>Margherita</b>	25
	<i>With tomato sauce, mozzarella, basil</i>	
	<b>Vegetarian</b>	28
	<i>With feta, spinach, red onion</i>	
	<b>Mushroom truffle</b>	30
	<i>With roasted mushrooms, truffle oil, blue cheese</i>	
	<b>Chicken BBQ</b>	32
	<i>With smoked chicken, bacon, smoked chipotle BBQ sauce</i>	
	<b>Royalburn Station beef</b>	32
	<i>With spicy Royalburn Station beef, cherry tomatoes, pickled onion</i>	

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Bar Snacks	Shoestring fries	12
	Assorted Green Olives	12
	Salted cashews	12
Cheese	<b>Meyer smoked gouda</b> <i>Origin: Waikato, NZ</i> <i>Cow</i>	16
	<b>Comté Fort Lucotte</b> <i>Origin: Comté, FR</i> <i>Cow (unpasteurised)</i>	21
	<b>Mt Eliza Blue Monkey</b> <i>Origin: Katikati, NZ</i> <i>Cow</i>	21
	<b>Over The Moon Camembert</b> <i>Origin: Putaruru, NZ</i> <i>Goat</i>	25
	<i>Served per 50g with grapes, dried fruit, quince paste, honeycomb and crackers</i>	
Dessert	<b>After Eight</b> <i>With kawakawa cheesecake, chocolate mint gel, textures of chocolate</i>	21
	<b>Purple kumara pannacotta</b> <i>With sour elderflower gel, kumara puree, berry coulis, ginger meringue</i>	18
	<b>Apple and feijoa doughnut</b> <i>With apple sorbet</i>	18
	<b>Trio of sorbets</b>	16