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DINNER 5.30pm - 10pm



Starters

Grilled Sourdough, Butter, Olive oil V/GF/DF/VGN on request 16	Grilled Tiger Prawns, Hollandaise Sauce, Paprika Salt, Lemon 26	
Roasted Tomatoes, Labneh Yoghurt, Basil Oil, Dukkah v14Lamb Shoulder Croquettes (4), Parmesan Cheese, Mint Sauce,22	Cured Meat Platter, Serrano Ham, Salami Milano, Chorizo, 36 Pickled Vegetables, Olives, Toast, Dips DF	I.
Labneh H New Zealand Green Lipped Mussels, Leek, White Wine Sauce, Toasted Sourdough	Soup of The Day, Toasted Sourdough V/GF on request 18	

Mains

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Gnocchi Arrabbiata, Baby Peas, Fresh Basil, Bocconcini <i>H</i> Roasted Spring Vegetables, Garlic Hummus, Pine Nuts, Grilled Halloumi, Fresh Mint <i>GF / VGN on request / Add chicken +\$8</i> Cajun Spiced Market Fish, Crushed Pea & Edamame, Fennel Apple Salad, Herb Sauce <i>DF / GF / H</i> Slow Cooked Beef Short Rib, Fresh Carrot & Cucumber Salad,	32 28 36 38	Sirloin Steak (200g), Grilled Zucchini, Potato Gratin, Truffled Beef Jus <i>GF / H</i> Confit Chicken Leg, Smoked Carrot Puree, Broccoli, Chicken Jus <i>GF / DF</i> Seafood Chowder, Green Lip Mussels, Clams, Fish, Squid, Prawns, Toasted Sourdough <i>GF on request</i>	45 34 34
Dill Yoghurt GF/H			
French Fries, Aioli GF/DF/H Garden Salad, Green Leaves, Carrots, Cucumber, Radish, Labneh Yoghurt, Seeds, White Wine Vinegar Dressing GF/DF on request	14 18	Miso Vegetables, Chili Oil, Sesame Seeds V/GF	18
Dessert			
Mango & Coconut Mousse, Chocolate Cake, Coconut Gel, Mango Sorbet V	19	Ice Cream & Sorbet, 3 Scoop Selection <i>GF / DF on request</i> New Zealand Cheese Selection, Quince Paste, Grapes, Crackers <i>H / GF</i>	16
Cream Caramel, Granny Smith Apple Compote, Sesame Crumble, Raspberry Meringue	19		29
Espresso Parfait, Chocolate & Almond Strudel, Kahlua Jelly, Chocolate Tuille, Chocolate Sauce v	22		

GF - Gluten Free DF - Dairy Free H - Halal