

# TAKE AWAY MENU

## STARTERS

CHICKEN FLAVOURED POPCORN	5
GARLIC BREAD <i>w dijon mayo</i>	6
GRILLED LAMB FRITTERS † <i>w feta, pickled onions, baby spinach, carrot &amp; tzatziki sauce</i>	16
BUTTERMILK FRIED CHICKEN † <i>w pickled slaw &amp; tamarind mayo</i>	15.50
MAIN SIZE W CHUNKIES	21
KOREAN SPICED CHICKEN THIGHS †† <i>w kimchi, coriander &amp; sesame seeds</i>	15.50
MAIN SIZE W CHUNKIES	21
HOUSE RUBBED WINGS <i>w preserved lemon aioli</i>	15.50
DUTCH BEEF KROKETS <i>w sauerkraut &amp; dijon salsa verde</i>	15
SPICED CAULIFLOWER FRITTERS <i>w bean sprouts, feta, coriander &amp; curry labneh</i>	15
CHICKPEA & GREEN PEA KOFTAS <i>w sauerkraut, pickled carrot, coriander, date chutney &amp; mint salsa</i>	15
CRISPY HONEY CHILLI MUSHROOMS † <i>w sesame seeds &amp; kimchi</i>	14
SOFT CORN TACO <i>w avocado, charred capsicum salsa, pickled cabbage, cappers &amp; lemon mayo</i>	7
add chicken 4   add crumbed fish 5   add prawns 5	

## HOT ROLLS steamed brioche rolls

CHOPPED CHICKEN <i>w gravy</i>	15
SATAY CHICKEN <i>w cucumber, carrot, bean sprouts, peanuts &amp; chipotle</i>	16
SHREDDED CHICKEN <i>w pickled slaw &amp; chipotle aioli</i>	16
BUTTERMILK FRIED CHICKEN † <i>w bhuja, pickled slaw &amp; tamarind mayo</i>	16.50
KOREAN CHICKEN †† <i>w pickled slaw, kimchi &amp; chilli mayo</i>	16.50
GRILLED LAMB † <i>w pickles, shredded lettuce, carrot, bean sprouts &amp; tzatziki sauce</i>	16.50
CHICKPEA & GREEN PEA KOFTAS <i>w pickled carrot, coriander, date chutney &amp; mint salsa</i>	15
CRUMBED FISH <i>w shredded lettuce, carrot w lemon &amp; gherkin mayo</i>	16.50
BEEF KROKET <i>w slaw, pickled onions, dijon mayo &amp; fennel</i>	16

**GF** (GLUTEN FREE ROLL AVAILABLE, ADD 2)

## SIDES (small / large)

CHUNKIES (CHIPS) <i>w chipotle aioli</i>	9/12
KUMARA CHIPS <i>w preserved lemon aioli</i>	9/12
THYME & GARLIC INFUSED POLENTA CHIPS <i>w chipotle aioli</i>	9.5
SOFT KUMARA <i>w gravy.</i>	9/12
CHARRED COURGETTES <i>w tomato &amp; walnut crumble</i>	9/12
SAUTÉED GREEN BEANS & BROCCOLI <i>w smoked almonds</i>	11
SHOESTRING FRIES <i>w tomato sauce</i>	9
GREEN LEAF MIX	6/9
PICKLED WHITE COLESLAW	6/9
WARM BREAD	2.5

## THE BIRDS

HOUSE RUBBED, ROTISSERIED AND CHOPPED SERVED WITH GRAVY- MADE WITH CHICKEN BONE BROTH	
WHOLE	34.50
HALF	23.50
QUARTER	14
QUARTER BOX <i>W CHUNKIES, SLAW &amp; GRAVY</i>	20
ADD TRUFFLE MUSHROOM & PARMESAN	
QUARTER /HALF	4
FULL	6
(SKINNY - NO SKIN UPON REQUEST)	
EXTRA SAUCES	
· gravy 3.5	· thyme tomato 3.5
· dijon salsa verde 3.5	· home-made chilli sauce 3.5
· chipotle aioli 3.5	· date & tamarind chutney 3.5
· preserved lemon aioli 3.5	

## SALADS (small / large)

SUPER-GREEN TOFU <i>w organic tofu, grilled courgettes, broccoli, cucumber, bulgur wheat, olives, sunflower seeds &amp; cashews</i>	18.50
GINGER-GARLIC PRAWNS <i>w chickpeas, carrot, pickled onions, cottage cheese &amp; peanuts</i>	18.50
HOT BIRD <i>w black beans, kumara, feta, peanuts &amp; sultanas</i>	13/18.50
EPIC CHICKEN CAESAR <i>w croutons, free range bacon, parboiled egg &amp; parmesan</i>	13/18.50
STICKY ROOT <i>w puy lentils, pumpkin, carrot, beetroot, parsnip, kumara cashews &amp; green angel dressing</i>	13/18.50
SAUTÉED KALE <i>w fennel, quinoa, apple, halloumi &amp; smoked almonds</i>	13/18.50
ADD EXTRA	
· egg 4	· tofu 4
· chicken 6	· hemp seeds 2
· duck 9	· ginger-garlic prawns 8
· halloumi 4	· avocado (if available) 4

## DON'T WANT CHICKEN

CONFIT DUCK <i>w kumara mash, pumpkin puree &amp; rocket</i>	27
GNOCCHI <i>w thyme tomatoes, parmesan &amp; salsa verde</i>	28
add chicken 6   add duck 9	

## SWEET THINGS

LEMON TART <i>w crushed meringue, berries, pistachio &amp; vanilla ice cream</i>	15
DUTCH APPLE DOUGHNUTS <i>w salted caramel</i>	15
CHOCOLATE FONDANT <i>w vanilla ice cream</i>	15
AFFOGATO <i>w vanilla ice cream, double espresso shot &amp; galliano</i>	18
DARK CHOCOLATE RASPBERRY BROWNIE	6
SELECTION OF ICE CREAM (2 SCOOPS)	11