

OAK & VINE

WELLINGTON

BAR SNACK MENU

MEZZES

SPICED GRASS-FED BEEF FLATBREAD (NF, DF) Garlic Tourn Hot Honey Jalapenos	\$15
GRILLED TIGER PRAWNS (NF, DF) Three Pieces Prawns Peperonata Gremolata	\$20
BUTTERMILK & CONFIT GARLIC MARINATED CALAMARI (NF, GF) Polenta Crusted Walnut Tarator Lemon	\$18
"ORA KING" CRUDO (NF, DF, GF) Shallots Capers Citrus Vinaigrette Toasted Quinoa	\$22
RUM-FIRED SAGANAKI (NF, CGF, V) "Zany Zeus" Halloumi NZ Honey Olives "Brezel Mania" Baguette	\$20
MOZZARELLA & FETA BÖREK (THREE PIECES) (NF, V) Filo Pastry Black Olives Garlic Tourn NZ Honey Drizzle	\$17
CHARRED LEEK (NF, DF, V, VG) Harissa Pumpkin Seed Dukkah Herb Oil Lemon	\$16
HOUSE MARINATED OLIVES (NF, CGF, V, CVG) "Brezel Maina" Baguette	\$14
PEPPERED FLANK STEAK (NF, CDF, GF) Grass Fed Beef Leek Tourn Paprika Oil	\$24

TO SHARE

MEDITERRANEAN GRAZING PLATTER (V, NF, CVG) Muhammara Walnut Tarator Garlic Tourn Feta Olives Cherry Tomato House Baked Pita Add On: House Baked Pita (DF, NF, VG, V) + \$4.5	\$24
--	------

SIDES

Polenta Chips Tomato Sauce Aioli (GF, NF, V, CVG)	\$12
"Makikihi Skin-On Shoestring Fries (NF, GF, V, CVG)	
"Balle Farm" Kumara Fries Aioli (NF, DF, V, CVG)	

CHEF'S NOTE

We source fresh, seasonal ingredients every day. Some dishes may change depending on what's available and at its best. If you have any dietary requirements, please let our service team know—we're happy to accommodate where possible.

DIETARY KEY

V - vegetarian | CV - can be vegetarian | NF - nut free | CNF - can be nut free | VG - vegan |
CVG - can be vegan | DF - dairy free | CDF - can be dairy free | CGF - can be gluten free