

Available until 9:30pm,  
from the culprit kitchen.

**LOCAL OYSTERS**

*freshly shucked, served on ice*

Natural

*Culprit hot sauce, lemon, vinegar & shallot*

OR

Seasonal Granita

*ask your barkeep for todays variety*

\$24 for four  
\$56 one dozen

**KAIMOANA PLATTER FOR 2-4**

Local Oysters

*seasonal granita*

Line Caught Sashimi

*buttermilk, finger lime, basil*

Market Fish Tartare Cones

*NZ wasabi & avocado, creme, wasabi pea*

Crayfish Bisque Dip & Crisps

*old bay, chives, agria potato crisps*

Monkfish & Chorizo Sausage

*white bread, pickle, squid ink aioli*

\$68

**GRAZE PLATTER FOR 2-4**

Parfait & Donuts

*organic chicken liver parfait, apple syrup*

Crayfish Bisque Dip & Crisps

*old bay, chives, agria potato crisps*

Local Cured Meats

*Cazador salami, Poaka pork coppa*

Local Cheese

*two varieties, crackers & condiments*

*\*Gluten free crackers available +\$4*

\$58

**CHEESE PLATTER FOR 2-4**

Three ever changing weekly ripe picks  
from our cheese monger Dan at The Artisan Hub.  
Will always contain;

Something blue

Something firm

Something soft

\$38

Available anytime,  
from your barkeep.

**FRIED POTATO**

Truffle Cheese Fries

Timaru potatoes, truffle oil, pecorino, kiwi onion ranch

\$13

Waffle Cut Fries

Idaho potatoes, old bay seasoning, spicy ketchup

\$13

Garam Masala Fries

Timaru potatoes, Kumar's masala, curry leaf, eggplant kasundi mayo

\$13

**NIBBLES.**