

# BAR PLATES

Paua and smoked pork hock, filo pastry, hot sauce crumble	24
Eliza's sourdough, miso butter	11
Smoked mackerel croquettes, tomato, and pear chutney	18
Salt and vinegar potatoes, miso mayonnaise	12
Chicken parfait, quince, toasted seeds, house made lavosh	19
Cloudy Bay moon shell clams, chorizo butter, macadamia picada	28
White anchovy, sourdough, romesco, black garlic, herbs	17
Pears, fig leaf ice cream, pine nuts, olive oil	23

## DAILY CHEESE SELECTION

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Served with house made lavosh and Eliza's honeycomb

50g of one cheese 15 | two cheeses 26 | three cheeses 36

## ELIZA'S GRAZING BOARD

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Thyme and orange marinated olives, cheeses, homemade chutney, cured meats, chicken parfait, house made lavosh, toasted Eliza's sourdough and chef's butter

For two 58 | For four 90

