



# L A R U M B L A

## **Southern Bluefin Tuna Ceviche**

Amarillo tiger milk, coriander & watermelon salsa, avocado, pepita cream, masa tostadas  
32

## **Calamari Frito**

Fried NZ Arrow Squid, chilli & lime salt, garlic aioli, roquette  
24

## **Leafy Green Salad**

Mixed leafy greens, spiced pepitas, broccoli, chardonnay vinaigrette  
16

## **Roasted Beetroot & Buffalo Curd Salad**

Orange vinaigrette, fennel, candied walnuts  
28

## **Classic Potato Tortilla**

Garlic, caramelised onion, ricotta salata, roquette, lemon  
25

## **Cloudy Bay Diamond Clams**

Squid ink fideos, tomato & Riesling soffrito  
33

## **Grilled Fiordland Octopus**

Confit potatoes, charred sweet peppers, chorizo, marinated olives, guajillo salsa matcha  
39

## **Roasted Blue Cod**

Fennel & Capsicum soffrito, mussels, confit kumara, artichokes  
44

## **Crispy Pork Carnitas**

Sweet corn puree, grilled peach, cherry & ancho chilli salsa  
36

## **Royalburn Lamb Eye Filet**

Eggplant caponata, green beans & cauliflower, black garlic dressing  
38

## **Potato Bravas**

Chilli tomato sauce, garlic aioli  
13

## **Vegetarian Summer Paella**

Saffron calasparra rice, seasonal vegetables  
48

*Please notify us of any allergens, dietary requirements, or time restrictions. Our kitchen uses dry ingredients that are processed in facilities that also process common allergens such as; Soy beans, lupin, tree nuts, wheat & other gluten cereals.*