

# ROOFTOP

WELCOME TO THE TOP

Our menu is carefully crafted for sharing and showcases the authentic and timeless flavours of the Mediterranean, prepared using traditional charcoal cooking techniques. Featuring recipes that have been handed down through generations, we present dishes using ethically sourced fresh produce.

AT

QT

# FOOD MENU

## LITE BITES

Marinated mixed olives	8
Te Kouma oysters natural, beetroot mignonette	8EA
Chorizo, Manchego Croquetas	19
Patatas bravas, potatoes, salsa brava aioli	16
Bird & Barrow fried chicken, sumac spiced, pomegranate chilli dressing	26
Jamon serrano, guindilla chillies, olives	24
Baby gem salad, Green Goddess dressing, pangrattato	12

## SMALLER PLATES

Kingfish crudo, caper, pomegranate, dill, lemon oil	29
Coastal lamb skewer, labneh, salsa verde, sumac	29
Spanakopita, feta, spinach, filo	24
Vine ripened Pukekohe tomatoes, stracciatella, dill oil, pumpkin seeds	29

## LARGER BITES

Speckle Park sirloin (250g), paprika aioli, chimichurri	38
Yellowfin tuna steak, green olive, cherry tomato, capers	38
Feta, cucumber, tomato, rocket salad, harissa, pomegranate	29

## SHARING PLATES

Mezze sesame, poppy seed lavosh, beetroot birani, pumpkin hummus, capsicum & walnut dip	36
Pide - spiced beef, green chilli, garlic toum, dill, tomato	34
Pide - tomato, rocket, olive oil, parmesan	30

## SWEET

Dark chocolate fondant, spiced cherries, vanilla gelato	18
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