

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

Line caught market fish crudo, smoked labneh, chilli oil, espelette	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

Savannah grass-fed beef picanha, chermoula sauce, charred lemon	38
Yellowfin tuna steak, green olive, cherry tomato, capers	38
Cauliflower steak, pistachio, pomegranate	28

SHARING PLATES

Mezze, rosemary focaccia, capsicum hummus, eggplant baba ghanoush, taramasalata	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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