

# Nikau



## SNACK-IFICATION

<b>Pork &amp; Cabbage Dumplings</b> Ginger and soy sauce, sesame seeds	\$18
<b>Prawn Twisters</b> Served with sweet chilli sauce, lime aioli	\$18
<b>Sichuan Squid</b> Coriander lime and garlic aioli	\$14.5
<b>Chicken Satay Kebab</b> with peanut crust and lettuce greens	\$14
<b>Loaded Rustic Fries</b> Sour cream, cheese and aioli	\$10.5
<b>Edaname Beans</b> Sea salt, onion flakes	\$8
<b>Grazing cup</b> Charcuterie cup w meats, nuts, olives, cheese, crackers	\$10
<b>Warm Roasted Peanuts</b>	\$6

available from 1pm - 9pm

## EXPERIENCE SOMETHING LOCAL



'The main reason we make wine is for people to enjoy!

We love it when people smile and choose their favourite wine style from our range"

BRENT PARK,  
HEAD WINE MAKER,  
VH