

KEYSTONE

— THE CRAFT OF GREAT HOSPITALITY —

BAR SNACKS

Crinkle Cut Fries GF / DF 9

Sprinkled with sage salt and served with mayonnaise

Patatas Bravas GF / DF 8

Crispy potato cubes covered in aioli and red pepper sauce

Garlic Bread VEGE 12

Freshly baked ciabatta with garlic, sage and mozzarella butter

Keystone Fried Chicken 15

Crispy southern style fried chicken pieces served with kimchi mayo

Hereford Beef Sliders 16

Three local beef patties served with sweet black pepper onions and blue cheese sauce

BUILD YOUR OWN PLATTER

Your choice of two or more of the following options served with grilled bread (gluten free available) and house pickles

two for 24
for each extra dish add 10

Prosciutto di Parma (dry cured Spanish ham) GF / DF

Duck Rillettes with remoulade GF

Chicken Liver Pâté with rosemary & cinnamon quince paste GF

Kaimai Venison Pepperoni with spicy beetroot relish GF / DF

King Salmon cured in gin and red cabbage, radish, dill GF / DF

Pepperdews stuffed with cream cheese GF

Marinated Olives in citrus, herbs and sweet white garlic GF / DF

Carrot Hummus with harissa, macadamia and chia dukkah GF / DF

CHEESE

Whitestone Blue with Barnes bees honey NZ

Meyer Cumin Gouda with dried fruit jam WAIKATO

Pico ripened goats cheese FRANCE

Over The Moon OMG Triple Cream Brie WAIKATO

Buffalo Mozzarella with sea salt, Whangape grove olive oil

