Sunset

Kitchen

Natural oysters, cucumber & honeydew granita (NGA, DF)	3 for 20
Baked focaccia bread, smoked capsicum dip, roasted pine nuts (VG, N)	15
Wagyu braised beef taco, chipotle mayo, salsa	2 for 21
Spiced lamb tortilla skewers, tzatziki, avocado (N)	23
Heirloom tomato flatbread, prosciutto, mozzarella cheese, basil pesto (N)	23
Crispy fried chicken, pickled onion, herb emulsion (NGA)	24
Grilled mushroom skewers, chimichurri, cashew nut, hummus (VG, NGA, N)	21
Paprika-spiced calamari, citrus ranch (NGA)	23
Tuna tartare, sago chip, cucumber, chipotle mayo, sake (NGA, DF)	25
Grilled halloumi, pomegranate glaze, mint chutney (V, NGA)	22
Waffle fries, house spices, roasted garlic mayo (VG)	16

Desserts

Artisan cheese board, local cheese, crackers, condiments (choice of cheese: blue, brie, or cheddar)	16
Bombe Alaska, strawberry ice cream, berry compote	21
Affogato, espresso shot, vanilla ice cream	15
(choice of liqueur: Kahlúa, Baileys, Frangelico, or Disaronno Amaretto)	25

VG = vegan | V = vegetarian | DF = dairy free | NGA = no gluten added | N = contains nuts
We cannot guarantee the food preparation environment is free from traces of all allergens.
Please let our team know of any dietary allergies.

@sunsetbar.nz