



THE TERRACE

EVENING MENU

MENU | RĀRANGI KAI

BATTERED CAULIFLOWER BITES	16.5	RĪWAI WEDGES	13
With honey chilli mustard, herb yoghurt, toasted almonds		With creole spices, sweet chilli, sour cream	
BUTTERMILK FRIED CHICKEN BITES	18	SLIDERS	
With chilli aioli		(Two each)	
FRIES		Beef	19
Shoestring Fries	10	Slow braised brisket, slaw, srinacha aioli, cornichons	
With aioli		Fish	20.5
Polenta Chips V VE	14	Battered fresh market fish, green chilli relish, slaw, cornichons	
With vegan srinacha aioli, vegan parmesan		Mushrooms V	19
		Ferry Road halloumi, mushrooms, slaw, basil pesto, cornichons (Vegan option available)	

PINCHOS

(Available during shows only)

Salmon	8	Vegan VE	8
Cream cheese, pickle shallots, fennel, radish, capers		Chefs choice	
Prosciutto	8		
Capsicum chutney, creamy blue cheese, pickles, micro herbs, balsamic			

HAND ROLLED PIZZAS

Prosciutto & Arugula	26.5	Margherita V	22
Mozzarella, prosciutto, arugula, shaved pecorino		Mozzarella, tomatoes, parmesan, basil, cracked pepper	
Chicken & Cranberry	28	Pepperoni & Chorizo	25
Free range grain-fed cajun spiced chicken, brie, cranberry sauce, caramelised onion		Mozzarella, pepperoni, chorizo	

V = Vegetarian **VE** = Vegan

Please advise your server of any dietary allergens and our team will endeavour to accommodate your request.

While we take great care to avoid contamination, the list of food and beverage items may contain or come in contact with common allergens.



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