



A M A Z O N I T A

LATE NIGHT MENU

AVAILABLE FROM THE END OF DINNER UNTIL CLOSE

HOUSE-BAKED MILK BREAD V	17
<i>Sour cream butter / ember salt</i>	
LEMON PEPPER SQUID GFO	23
<i>Ají Amarillo chilli mayo</i>	
KARAAGE FRIED CHICKEN GFO, DF	24
<i>Nikkei mayo / picante honey</i>	
FRIES V, GFO, DF	14
<i>Rosemary salt / chilli mayo</i>	
<i>ADD butter chicken sauce V, GF 6</i>	

Our dishes are prepared in areas where allergenic ingredients are present, and we cannot guarantee that our dishes are 100% free of these ingredients.

V	Vegetarian	DF	Dairy free
VO	Vegetarian option	DFO	Dairy free option
VE	Vegan	GF	Gluten free
VEO	Vegan option	GFO	Gluten free option

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ZON
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A M A Z O N I T A

TO SHARE - SMALL PLATES

CHARCUTERIE & CHEESE BOARD GFO, DFO (serves 2-3) 65

Selection of cured meat / cheese / house-made dip / accompaniments / sourdough

RUAKĀKĀ KINGFISH TIRADITO GF, DF 29

Ají Amarillo vinaigrette / agave picante / kumara / orange & red onion salsa

OYSTERS (Minimum order of 3) MP

- Natural / Forvm Chardonnay Vinegar GF, DF

- Tempura-battered / Ají Amarillo chilli mayo DF

HOUSE-BAKED MILK BREAD V 17

Sour cream butter / ember salt

PINK OYSTER & SHIMEJI MUSHROOM CEVICHE 27

V, VEO, GF, DF

Heart of palm / chulpe / capsicum / avocado / charred corn / ají panca leche de tigre / rocoto emulsion / kumara crisp

LEMON PEPPER SQUID GFO 23

Ají Amarillo chilli mayo / lemon

KARAAGE FRIED CHICKEN GFO, DF 24

Nikkei mayo / picante honey / roasted sesame seeds

LAMB EMPANADA GF (Minimum order of 2) 12

Salsa criolla

FRIES V, VEO, GFO, DF 14

Rosemary salt / chilli mayo

ADD butter chicken sauce V, GF 6

CHEESE BOARD V, GFO (3 Cheeses) 35

Barrys Bay Blue Peninsula / Whitestone Brie /

Whitestone Aged Cheddar/ chutney / croûtes / fruit