

— the —

LIBRARY

reading room / lounge bar / live music / sweets & treats

SMALL PLATES

-
- \$ 8** **Olives** *gf / v / vv*
Lemon & artisan olive oil
-
- \$12** **Taramasalata**
Flatbread & rock salt
-
- \$12** **White Bean Dip** *v / vv*
Parsley, flatbread
-
- \$13** **Chicken Pâté**
Pinot Noir jelly, sourdough
-
- \$15** **Roasted Beetroot** *gf / v*
Goats cheese, walnuts & red wine vinaigrette
-
- \$12** **Cucumber Salad** *gf / v / vv*
Cherry tomato, basil, vinaigrette
-
- \$16** **Beef Carpaccio** *gf*
Smoked mushrooms, parmesan, Bloody Mary dressing
-
- \$17** **Tiger Prawns** *gf*
Garlic butter, chilli, lemon & parsley
-
- \$15** **Coconut Halloumi** *gf / v*
Beetroot relish & chives
-
- \$16** **Buttermilk Fried Chicken**
Chipotle mayonnaise
-
- \$26** **Selection Of Cold Meats** *gf**
Pickles & sourdough
-
- \$14** **Calamari**
Spicy sriracha aioli
-
- \$17** **Smoked Fish Cakes** *gf*
Egg & gherkin dip
-
- \$23** **Sliders**
Beef, bacon, cheddar, tomato & pickles
-
- \$14** **Arancini** *gf / v*
Tomato, mozzarella & basil
-
- \$16** **Lamb Croquettes** *gf*
Aubergine purée
-
- \$12** **Polenta Chips** *gf / v*
Tomato, mushroom & balsamic dip
-
- \$9** **Fries** *gf / v*
Black truffle aioli
-

gf = gluten free / df = dairy free / v = vegetarian / vv = vegan

** Gluten free bread is available upon request*

— the —

LIBRARY

reading room / lounge bar / live music / sweets & treats

SWEET

-
- \$14** **Earl Grey Crème Brûlée** **gf*
Shortbread
-
- \$19** **A Rather Boozy Tiramisu**
Rum, Kahlúa, Disaronno, Marsala, espresso, chocolate & cream
-
- \$19** **Rich Chocolate Cube**
Chocolate & ginger mousse, orange, pistachio chocolate gelato
-
- \$13** **Churros**
Cinnamon, chocolate & hazelnut
-
- \$18** **Sticky Date Pudding**
Salted caramel sauce, vanilla gelato
-
- \$17** **Warm Chocolate Fondant**
Custard, raspberry & basil gelato
-
- \$16** **Not just an Ice Cream Sundae**
Chocolate & peanut butter brownie, hot fudge & chocolate sauce.
-
- \$14** **Sorbet Trio** *gf / df*
Lemon & sage, strawberry & champagne, blueberry & lavender
-
- \$16** **Eton Mess** *gf / df*
Coconut yoghurt, meringue, Doris plum & seasonal berries
-

gf = gluten free / df = dairy free

** Gluten free bread is available upon request*

CHEESE

-
- \$13** **Lindis Pass Brie** *New Zealand*
Exquisite & beautifully buttery
-
- \$14** **Vintage Windsor Blue** *New Zealand*
Rich & creamy aged blue
-
- \$12** **Rotterdam Gouda** *Netherlands*
Delicate & subtly sweet
-
- \$13** **Maple Smoked Cheddar** *New Zealand*
Full, flavoursome & great with beer
-
- \$14** **Manchego** *Spain*
Full & flavoursome
-
- \$13** **Buche de Chevre** *France*
Soft & creamy goat's milk cheese
-
- \$30** **Cheeseboard**
Any three of the above cheeses & accompaniments
-



www.facebook.com/thelibrarywellington



@thelibrarywellington #librarygram