



<b>30 minute lunch</b>	<b>\$30</b>
Select your main from Fish, Meat or Vegetarian, served with the entrée and dessert of the day	
Oysters, natural, tempura	\$6-ea
Smoked Venison Tartar, blueberry, hazelnut, crème fraiche	\$26
Alpine Salmon, grapefruit, ginger, daikon, avocado, ice plant	\$25
Seared Scallops, sweetcorn, basil butter, grana padano,	\$24
Green Asparagus, buffalo curd, pickled pumpkin, grains, black olive	\$24
Soup of the day	\$16
Fish of The Day, prawn, fennel, courgette, green olive, garden herbs	\$43
Grass Fed Beef Filet, potato butter, spinach, confit mushroom, sorrel	\$43
Seared Duck Breast, kumara, miso, kailan, pineapple chutney	\$41
Lamb Rump, pea puree, asparagus, broad bean, Roma tomato, ricotta	\$37
Goat Cheese Agnolotti, beetroot, kohlrabi, shitake, pine nut, sage	\$36
Crispy agria, parmesan	\$10
Chickpea fries, tzatziki	\$10
Spring vegetables, lemon	\$10
Garden leaves, fennel, cider dressing	\$10
Valrhona Chocolate Mousse, cherries, salted caramel, peanut butter	\$18
Mascarpone Mousse, strawberries, meringue, lemon verbena, yoghurt	\$18
Vanilla Custard, green apple, lychee, ginger, thyme, frozen honey	\$18
New Zealand Cheese, Cracker, Quince one cheese (40g)	\$14

Executive chef Sebastian Hindrichs sources the best produce in season locally  
to design our menus.

Dishes can be personalised to suit dietary requirements.