

LUNCH MENU

Artisan Breads & Dips V 14

A selection of fresh artisan breads, served with homemade dips and extra virgin olive oil.

Soup of the Day V 16

Homemade from locally sourced, seasonal vegetables.

Black Quinoa Salad V 17

With roasted butternut squash, baby beetroot, figs and basil pesto.

Pumpkin, Mushroom & Spinach Lasagne V 26

Served with green salad and balsamic reduction.

Free-Range Chicken Burger and Chunky Fries 28

Topped with streaky bacon, avocado, cheddar cheese and tomato relish.

Moana Pan-fried Market Fish GF 28

Served with hand-cut fries and green salad.

Beef Cheek Pappardelle Pasta 28

Served with Dijon creamy sauce, baby vegetables and Parmesan cheese.

SIDES 8 each

Seasonal vegetables tossed with extra virgin olive oil and fresh herbs. VGN GF Hand-cut Parmesan fries served with truffle mascarpone. GF Green salad topped with crumbled feta. V GF Creamy kumara mash with sweet caramelised onion. V GF