



LUNCH MENU

SMALL PLATES

Market Oyster	Al Forno, pancetta, tomato, pecorino crust	9
	Natural, salmon caviar, lemon, citrus panzu	8
Soup of the day	With grilled sourdough	19
King Country Grass Fed Beef Carpaccio	Anchovies & Parmesan cream, arugula, parmigiano reggiano	29

LARGE PLATES

Steak & Frites	Triple cooked hand cut fries, jus	43
Fish & chips	Beer battered market fish, triple cooked hand cut fries, tartare, lemon, bone salt	33
Veal Cotoletta	Creamed agria, truffle oil, arugula salad	45
Snapper Fillet	Saute Asian greens, lychee glaze	44
Baked Egg Plant	Vegan mozzarella, parma tomato, basil	28
Le chouc-fleur	Pan roasted cauliflower, confit beetroot, apricot dip	27
Chopped Iceberg Salad	Gorgonzola dressing, walnut, grilled pear	34
Caesar Salad	Cos lettuce, parmesan dressing, anchovies, grana padano, crispy prosciutto, chopped eggs	33
	Add Chicken	6





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SIDES

Agria Fries	Triple cooked hand cut, ketchup salt, aioli	18
Arugula Salad	Cherry tomatoes, red onions, regianno, lemon	18
Sauteed Brocollini	Garlic, chili, lemon	18
Cucumber Salad	Daikon, red radish, chinkiang vinegar, chervil	18

DESSERT

Stracciatellamisu	Cookies & Cream tiramisu	19
Apple Crumble	Rum and raisin ice cream	19
Chocolate Basque Cheesecake	70% Chocolate, vanilla ice cream	19
Affogato	Almond hazelnut frangelico ice cream, espresso (contains sulphites)	19
Cheese Platter	Assorted NZ and international cheese, fruit paste, crackers, dried fruits and nuts	19

