TAPESTRY
GRILL & BAR

The LUNCH MENU

SMALL PLATES

SOUP OF THE DAY | 20
With Grilled sourdough

KAIPARA BAY OYSTER (NATURAL) | 9
Caviar | Lemon | Ponzu dressing

HEIRLOOM TOMATO | 28
Injected buffalo mozzarella | Basil chlorophyll | Balsamic pearls

Forest Mushroom | 27
Tomato | Kale | White bean | Truffle oil

LARGE PLATES

FREE-RANGE CHICKEN BREAST | 30
Capsicum | Cherry tomato | Oregano | Soft polenta

BEEF NAVARIN | 33
Spring vegetables | Anchovies | wine

STEAK & FRITES | 44
Sirloin | Jus | Agria fries

FISH & CHIPS | 37
Snapper fillet | Tartare sauce | Lemon slices

SNAPPER FILLET | 41
Garlic butter | Mesclun salad | Lemon slice

CAESAR SALAD | 29
Anchovies | Parmesan cheese | Croutons
Egg | Bacon
Add Chicken 80g | 7
Add Lamb breast 80g | 10

BABY SPINACH SALAD| 29
Beets | Carrots | Pickled red onion | Goat cheese | Dijon dressing
Add Chicken 80g | 7
Add Lamb breast 80g | 10

SIDES

BROCCOLINI | 18
Chili | Garlic | Lemon

ROASTED GOURMET POTATOES | 18
Rosemary | Salt flakes | Evoo

CAESAR SALAD | 18
Anchovies Dressing | Parmesan cheese | Bacon croutons

SPRING VEGETABLES | 18
Thyme | Red Wine Gastrique & Mint

GARDEN SALAD | 18
Tomatoes | Red onions | Cucumber

TRIPLE FRIED POTATO FRIES | 18
Aioli | Ketchup | Sea Salt

DESSERT

PULLMAN HONEY CAKE | 19
Hokey pokey ice cream | Caramelised apple | Honey crumble

BERRY CHOUX |19
Chocolate diplomat | Berry compote | Fresh berries | Vanilla ice cream

UBE AFFOGATO | 19
Cream Cheese Foam

VEGAN BROWNIE | 19
Coconut ice cream | Fresh orange segments | Orange glaze | Coconut crumble

CHEESE BOARD | 29
French cheeses | Pickles | Relish crackers | Manuka honey | Crostini
*Choose 2 cheese (Blue, Brie, Comte)

All fish is locally sourced.
Please inform our team if you have a food allergy or intolerance