



LUNCH MENU

Entrée

Little Barrier Island Scallops & Nelson Paddle Crab | 30

Green pipian, lime, basil, serrano aioli, blue corn

Grilled 55-Day Aged Handpicked Sirloin Tiras | 32

Grilled halloumi, avocado, salsa tatemada, horseradish,
pickled mustard, crisps, coriander, lettuce

Banks Peninsula Kingfish Ceviche | 29

Chilli, tiger's milk, pickle radish, golden kumara, chargrilled corn

Antler's Farm-Roasted Beetroots | 29

Golden beetroot, farm lettuce, fermented berries,
dukkah, Soignon Buchette Chevre

Main Course

Braised Pure South Short Rib | 54

Potatoe entrée, remoulade, smoked pasilla jus

Cape Maria Line Caught Market Fish | 51

Talla adobo, spring vegetables, crayfish, mussels' bisque

Charred Cauliflower | 49

Chickpea, lemon, tahini, cumin yoghurt, toasted hazlenut

Roasted Bostock Chicken Breast | 51

Parsnip purée, pistachios, forest mushroom,
braised leek, jus grass

Coastal Spring Lamb Loin | 57

Duck fat potatoes, sweet carrot purée,
cognac green pepper sauce

Sides

Seasonal Vegetables | 16

Lemon oil

Shoestring Fries | 16

Serrano aioli

Mesclun Lettuces | 15

Sultana's vinaigrette

Desserts

Salted Caramel Brownie & Vanilla Ice Cream | 21.5

Rich dark chocolate brownie, white chocolate ganache,
salted caramel, vanilla ice cream

Macadamia & Raspberry Vegan Cheese Cake | 21.5

Mango mousse with sour jelly, coconut chantilly, fresh coconut

Lemons | 21.5

Lemon curd, lemon cello, lemon vanilla mousse tart, mint

Cheese platter | 49

French & New Zealand cheese, crackers, dried fruits, grapes,
nuts, quince paste

We're passionate about food, our meals are made with high-quality ingredients. However, we cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals. We recommend that our customers with food allergies or special dietary needs consult with the hotel or restaurant management or the Executive Chef and we will endeavour to meet your requests.