

## **LUNCH MENU**

## Entrée

Freshly Shucked Seasonal Oysters | 7 / pcs Motueka apple, pink shallot, aged prelibato 1/2 doz - 38 | 1 doz - 72

> Tempura Oysters | 8 / pcs Lemon aioli 1/2 doz - 44 | 1 doz - 84

Kingfish Crudo | 30 Yuzu, sea grapes, smoked crème fraiche, pear, furikake

Chargrilled Octopus | 29 Chargrilled octopus, ratatouille, chorizo, macadamia puree

Heirloom Tomatoes | 24

Pickled fennel, clevedon buffalo curd, black olives, basil

Soup of the day | 21 Smoked paprika croutons, pine nuts, herbs

#### Sides

Haricots verts, almonds, peach, lemon, beurre noisette | 16

Shoestring Fries, garlic aioli | 16

Mesclun Lettuces, Sultana's vinaigrette | 15

Garlic roasted baby potato, sour cream, chives | 15

## **Main Course**

Braised Pure South Short Rib | 54 Celeriac puree, baby carrot, leek, black truffle jus

White Market Fish of the Day | 51 White bean mousseline, lemon, green pea beurre blanc

Charred Cauliflower | 41

House made hummus, lemon, pickled mushroom, cumin yoghurt, toasted hazelnut

Roasted Bostock Chicken Breast | 51

Beetroot & Orange puree, braised witloof, kale, red wine jus

Coastal Spring Lamb Loin | 57
Eggplant puree, date, edamame bean, French mustard,
thyme sauce

# **Desserts**

Spiced Persimmon Pannacotta | 21 Oven-baked spiced persimmon panna cotta with homemade vanilla & cardamom Ice-Cream, Crumble

Hazelnut & Almond,

Dark Chocolate Brownie | 21.5

Homemade hazelnut & almond praline, 70% Callebaut dark chocolate brownie, whipped dark chocolate ganache, served with hokey pokey ice cream

Vegan Rhubarb Tiramisu | 21.50 Vegan ladyfinger, vegan cream cheese mousse, coconut cream, rhubarb compote and rhubarb crumbles

Cheese Platter | 49
French & NZ 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 complete 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 endeavor to meet your requests.