



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*