



lobby grazing  
available 11am - 11pm

## small bites

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**50 bread selection 11.0 or 14.0**

with soft butter, greek olive oil, balsamic v

**warm sicilian olives 12.0**

fennel, lemon, oregano g df v

**organic chicken liver paté sliders 14.0**

cornichons, riesling jelly, fennel brioche

**chicken karaage 18.0**

japanese pickles, kewpie mayonnaise

**tiger prawn twisters 16.0**

sweet chilli sauce

**spiced calamari 18.0**

saffron rouille, lime g df

## more substantial

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**the george club 22.0**

smoked chicken, ham, lettuce, tomato, cheddar, mayo & fries

**balsamic beef cheek sandwich 26.0**

sundried tomato, rosemary focaccia pickles, rocket, fries

**methven downs pork tenderloin salad 29.0**

“hanoi style”, fried tofu, jackfruit salad, kaffir lime g df n

**waiwiri buffalo mozzarella 24.0**

nahm jim, rice wafer, hot & sour salad lf g v

## additions

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roast rosemary new potatoes g df 10.0

rustic fries, truffle mayonnaise, 50 ketchup g df 10.0

## sweet

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**meyer lemon curd 16.0**

pavlova roulade, summer berries g

**green tea bavarois 16.0**

spiced coconut crème, blood orange g

**dark chocolate & chilli tart 17.0**

milk chocolate mousse, tequila lime sorbet v

**baked mascarpone cheesecake 17.0**

peppered strawberry, basil g v n

**50 selection of house churned  
sorbet & ice cream 4.0 per scoop**

**50 sweet set 14.5**

a selection of hand-made petits fours, constantly evolving

## cheese

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selected new zealand & international cheeses served at their best with quince paste, fruit toast, candied walnuts, pear & grapes

blue - kapiti kikorangi / cow's milk - kapiti, nz

hard - whitestone vintage cheddar / cow's & goat's milk - oamaru, nz

soft - puhoi triple cream brie / cow's milk - puhoi, nz

speciality - chianti pecorino / sheep milk - tuscan, italy

**single serve cheese 16.0**

**any two cheeses 26.0**

**selection of three cheeses 36.0**

g - gluten free v - vegetarian lf - local food (provincially sourced)  
n - contains nuts df - dairy free