



summer lunch menu

leavened

**daily baked breads with soft butter,
tuscan olive oil, balsamic** lf v 13.0

appetiser

buffalo feta eclairs 14.0

truffle honey lf v

warm sicilian olives 14.0

fennel, tangerine, sage g df v

tasting of poaka 17.0

chestnut fed salumi & prosciutto g df

entrée

today's soup 15.0

warm bread & butter v

please see your server for today's creation

waiwiri buffalo burrata 19.0

50 greek salad, crisp bread v lf

seared scallops 25.0

tea braised pork, pickled shiitake, mandarin g

duck liver & cocoa paté 23.0

duck fat brioche, french radish, smoked yolk lf

coffee cured venison 23.0

sour plum muesli, liquorice mayonnaise lf g n

main

risotto of slipper lobster 34.0

cauliflower, saffron fennel, truffle pecorino g

market fish 38.0

crushed potato, poached prawn, negroni vinaigrette,

roast grapes g lf df

black tiger prawn pappardelle 29.0

chorizo, almond, tomato, sorrel salsa verde df n

beef cheek "reuben" 26.0

guinness bread, red cabbage sauerkraut,

smoked cheddar, fries lf

50 lamb burger 26.0

potato sourdough bun, lettuce, tomato, fetanise,

beetroot chutney, fries lf

salad of smoked chicken 26.0

halloumi, semi dried tomato, avocado,

preserved lemon dressing lf g

leelands lamb rump 38.0

roast carrot, sumac feta couscous, olive caramel

from the grill

wakanui eye fillet 200g 49.0

grain finished 90 days, angus/hereford, ashburton lf g

ocean sirloin 250g 49.0

grain finished 200 days, angus/hereford, ashburton lf g

dry angus ribeye 300g 49.0

100% grass fed, angus, cheviot lf g

all steaks complemented with hand-cut fries, roast vine

tomato, béarnaise & jus

[please inform us of your time restraints as the larger beef cuts will

take time to cook above "medium to well done"]

additions

organic carrots, pomegranate butter, 9.0

crispy shallots lf g v

wild rocket, candied pecan, pear, gorgonzola, 10.0

balsamic lf g v

sauté green vegetables, citrus vinaigrette, 9.0

parmesan lf g v

shoestring fries, béarnaise, aioli, 50 ketchup g v 8.0

whipped potato puree, sea salt, chives g v 8.0

dessert

dark chocolate truffle 17.0

milk chocolate mousse, white chocolate crumb,

basil gelato g

manuka honey parfait 17.0

ginger beer, bee pollen meringue g

pistachio panna cotta 16.0

orange butter crumb, date wafer n

strawberry trifle 16.0

champagne jelly, strawberry sorbet g

50 selection of house churned 14.0

ice cream, sorbet & gelato

50 sweet set 12.0

a selection of hand-made petits fours, constantly evolving

cheeses

carefully selected New Zealand cheeses served at their

best with appropriately considered accompaniment -

today's selection will be explained by your friendly

service staff

gluten free textures can be provided on request

single serve cheese 17.0

any two cheeses 25.0

selection of three cheeses 34.0

infusions

espresso coffees - short black & long black 5.0

espresso coffees 5.5

flat white, latte, cappuccino, mochaccino,

macchiato, chai latte, hot chocolate

teas 5.0

infusions 5.5

liqueur coffees 15.0

g - gluten free v - vegetarian lf - local food (provincially sourced)

n - contains nuts df - dairy free

for any other dietary restrictions please inform our friendly service team

as good food takes time please inform us of your time restraints