# LUNCH

| | A | B | C | D |
|---|---|---|---|---|
| 1 | ENTREE | | | |
| 2 | **Te Matuku Bay Natural Oysters**<br><br>**Akaroa Salmon**,<br>orange peel, safron & fennel<br><br>**Ostrich**,<br>black currant, duck liver & gingerbread<br><br>**Slow Cooked Beets**,<br>milk curd, verjus & walnut | | | |
| 3 | | MAIN | | |
| 4 | | **Confit Duck Leg**,<br>parsnip, px prunes & elderflower<br><br>**Chateaubriand**,<br>pommes anna, glazed onion, béarnaise & lardo<br><br>**Potato Gnocchi**,<br>sweet pea, egg yolk, cauliflower & taleggio<br><br>**Snapper**,<br>celeriac, karengo & split rice congee | | |
| 5 | | | DESSERT | |
| 6 | | | **Feijoa**,<br>salted apple, caramel, ginger brulee & rosemary<br><br>**Valrhona Chocolate Textures**,<br>fennel & cherry<br><br>**Roquefort Papillion**,<br>truffle honeycomb & Madeleine's | |
| 7 | SIDES | | | PRIX FIXE |
| 8 | Brussel Sprouts<br>lemon & sea salt<br><br>Shoestring Fries,<br>parmesan & truffle oil<br><br>Mixed Leaf Salad,<br>moscotel & lemon | SIDES; EACH<br>---------- 7.0 | | **One course**<br>---------- **35.0**<br><br>**Two courses**<br>---------- **55.0**<br><br>**Three courses**<br>---------- **68.0** |

**Weekly Lunch Special;**

Mahy Farms Veal Tenderloin with Jerusalem artichoke & glazed salsify w. glass of Château de Sours Grand vin de Bordeaux Rouge.**Price;** 35./ 45.

**Weekly Cocktail Special;**

Pisco Sour
pisco, tangelo, lemon, lime. **Price;** 12.0