

A LA CARTE MENU LUNCH

First

Artisan bread, dips, flavoured oils	10	
Apple Tree Farm pork belly, green tomato jam, chorizo chilli crumbs, micro greens	23	DF
Roast squash and spinach salad, hazelnut vinaigrette	18	HC, V, DF
<i>Add</i> cured salmon or goat cheese	22	HC
Signature chowder, seafood, vegetables, Pernod, crusty bread	23	

Second

Akaroa salmon fillet, tagliatelle, vegetables, caramelised shallots, lemon foam	37	HC
Free range chicken, sautéed spinach, kumara mash, pan jus	36	HC,GF
Beef fillet, choice of butter, beets, layered potatoes, Pinot Noir jus	40	GF
Butternut risotto, smoked tempeh, edamame, spiced pumpkin seeds	28	HC, GF,V

V – vegetarian GF – gluten free DF – dairy free HC – healthy choice

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Sides

	GF, V, DF
Mesclun salad, cherry tomatoes, avocado, house vinaigrette	7
Wild rocket salad, parmesan, aged balsamic	7
Steamed seasonal vegetables, cold pressed olive oil	7
Potatoes, mashed or herb roasted	7
Roast vegetables, thyme, cold pressed olive oil	7
Fries or potato wedges, tomato sauce, sour cream	8

Third

Duo of chocolate torte, chocolate mousse, berry compote, macadamia sable	17
Crème brulee, cherry meringue, almond financier	16 GF
Pear and frangipane tart, salty caramel sauce, pecan vanilla ice cream	15
Fresh fruit salad with your choice of ice cream or sorbet:	
Ice cream: strawberry, banana berry, vanilla, chocolate, hokey pokey	12.5 GF
Sorbet: mixed berry, lemon lime, mango	12.5 GF

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Cheese

Individual 16

Platter 26

Tuteremoana cheddar

Aged 3-4 years, sharp, zesty bite and firm crumbly body

Kikorangi blue

Creamy blue, rich buttery texture, marbled with rich blue veining

Aorangi brie

Soft, silken texture covered in snowy white rind, rich milky taste with a hint of earthiness and mushrooms