



EURO LUNCH MENU

SMALL PLATES

Freshly opened oysters on ice	<i>poa</i>
Line-caught kingfish ceviche, carrot and ginger dressing, chilli, coriander	18
Korean chilli squid, black garlic mayo, coriander, lime	19
Farm eighty four tomato salad, local buffalo mozzarella, basil	22
Wood fired pizzette, heritage tomato, rocket pesto, buffalo mozzarella	23

Add Prosciutto - 10

THE CLASSICS

Steak tartare, grass-fed NZ beef, classic accompaniments	22
West coast whitebait fritter, fresh white bread, lemon hollandaise	29
Fried chicken, brown butter mash, red cabbage slaw, chicken gravy	36
Veal schnitzel, capers, anchovy, fried egg, veal jus	42
Peking duck, chinese pancakes, Euro's hoisin sauce, cucumber salad	<i>Quarter - 31</i>
	<i>Half - 47</i>

BIGGER PLATES

Spaghetti, littleneck clams, prosciutto, lemon, oregano, olive oil	36
Whole caroline bay flounder, fried almonds, grapes, shrimp, brown butter	42
Wood-fire roasted gurnard, blood orange 'grenobloise', cauliflower	37
Hawke's bay lamb rump + belly, burnt carrots, green harrisa, yoghurt	39
Free-range chicken, brussels sprouts, pecan, pancetta, jus gras	37
Crispy pork belly, blistered green tomatoes, chilli, clams vinaigrette	38

THE CUTS

Savannah châteaubriand 300g	54
Wakanui scotch fillet 300g	54
Wakanui rump 400g	44
Béarnaise – Sweetbread + truffle - Café de Paris - Green pepper corn	

SIDES

Handcrafted breads	9
French fries	8
Silver beet, 'stalks 'n' all', lemon, toasted hazelnut	10
Gem lettuce, brioche, parmesan	9
Autumn leaves, radish, buttermilk, local grains	9
Agria potato purée, smoked bone marrow	8