



EURO LUNCH MENU

SMALL PLATES

Freshly opened oysters on ice	<i>poa</i>
Line-caught market fish ceviche, 'leche de tigre', coconut, chilli	18
Korean chilli squid, black garlic mayo, coriander, lime	19
Grass-fed beef tartare, smoky egg yolk, hot sauce, cacao, kumara chips	22
Farm eighty four tomato salad, local buffalo mozzarella, basil	22
Dukkah crusted duck breast, duck leg cigar, house-made hoisin	23

THE CLASSICS

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 - 32</i> <i>Half - 52</i>

BIGGER PLATES

Spaghetti, littleneck clams, prosciutto, lemon, oregano, olive oil	36
Whole caroline bay flounder, fried almonds, grapes, shrimp, brown butter	42
Longline market fish, roasted cauliflower, yellow lentil dahl, cauliflower yogurt	36
Smoked Te Mana lamb, 'ajo blanco', witloof, wild wheat	39
Free-range chicken, leg and breast, Jerusalem artichoke, truffle, jus gras	37
Crispy pork belly, blistered green tomatoes, chilli, clams vinaigrette	38

THE CUTS

Darling Downs wagyu beef eye fillet 200g	49
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
Burnt brussels sprouts, roasted yams, bacon butter, gorgonzola	10
Gem lettuce, brioche, parmesan	9
Autumn leaves, radish, buttermilk, local grains	9
Agria potato purée, smoked bone marrow	8