



LUNCH MENU

ENTRÉES

Freshly opened oysters on ice	<i>poa</i>
Peking duck pancake 'tacos', shaved cucumber, house-made hoisin	28
Whitebait fritter, brioche, lemon hollandaise, watercress	24
Salt and chilli squid, peanut miso aioli, toasted peanuts, Korean chilli	21
Yellowtail kingfish, rhubarb, blood orange, fennel oil	24
Burrata, roasted cauliflower + purée, hen egg 'polonaise'	24

MAINS

Leek + potato risotto, 'vichyssoise', toasted leeks, 63° egg	34
Cloudy Bay clams, squid ink linguine, chilli, garlic, lemon	36
Day-boat caught fish, celeriac + purée, shrimp, fennel, pernod butter	38
Slow-cooked pork belly, nduja, summer beans, 'salsa verde'	39
Wakanui scotch fillet, béarnaise, red wine jus	48
Veal schnitzel, 'holstein', fried hens egg, capers, anchovy	42
Free-range chicken, spring greens, macadamia 'butter', truffle jus gras	38
Taupo beef eye fillet, potato terrine, black garlic	49

SIDES

Farmhouse bread selection, whipped brown butter	9
French fries	8
Agria potato purée, truffle gravy	9
Slender stem broccoli, blue cheese butter, toasted hazelnuts	10
Little gem lettuce, caesar, parmesan	9