



EURO LUNCH MENU

SMALL PLATES

Freshly opened oysters on ice	<i>poa</i>
Longline trevally sashimi, cucumber juice, chilli, rye bread, buttermilk curds, dill	19
Seared wagyu beef carpaccio, ortiz anchovy, smoked yolk, parmigiano reggiano	23
Roast farm eighty four tomato salad, burrata, basil, focaccia, olive	22
Torched diver scallops, green curry, granny smith apple, toasted peanut	25

THE CLASSICS

South Island west coast whitebait fritter, brioche, lemon brown butter	29/45
Peking duck, chinese pancakes, Euro's hoisin sauce, cucumber salad	32/52
Roasted free-range chicken, brown butter mash, purple cabbage	36
Veal schnitzel, capers, anchovy, fried egg, veal jus	42

BIGGER PLATES

Raglan 'day boat' fish, fennel confit + purée, pollen, crayfish butter	36
Te Mana lamb rump, roasted beets, smoked 'ajo blanco', dukkah	42
Slow-cooked chicken breast, crispy skin, fresh corn 'polenta', chilli, coriander	36
Fresh corn risotto, Clevedon buffalo curd 'bonbon', chipotle popcorn	33

THE CUTS

Darling Downs wagyu beef eye fillet 200g	49
Wakanui grain finished scotch fillet 300g	46
Forever evolving butcher's cut	<i>poa</i>
Béarnaise – Sweetbread + truffle - Café de Paris - Green pepper corn	

SIDES

Handcrafted breads	9
French fries	8
Slender stem broccoli, blue cheese butter, toasted hazelnuts	10
Little gem lettuce wedge, 'caesar', bacon brioche, pickled anchovy	9
Summer leaves, radish, buttermilk, local grains	9
Agria potato purée, smoked bone marrow	8