



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, mint + fish sauce dressing, coriander, lime	19
Kawhia kingfish crudo, green olives, 'gentleman's relish', capers, lemon pickle	22
Burrata, roasted cauliflower + purée, hen egg 'polonaise'	24

MAINS

Leek + potato risotto, 'vichyssoise', toasted leeks, 63° egg	34
Bream Bay scallops, squid ink linguine, new season asparagus	36
Day-boat caught fish, celeriac + purée, shrimp, fennel, pernod butter	38
Slow-cooked pork belly, scallops, pea purée, 'primavera' vegetables	38
Wakanui scotch fillet, béarnaise, red wine jus	48
Veal schnitzel, 'holstein', fried hens egg, capers, anchovy	42
Bostock's organic chicken, forest mushroom, pearl onions, porcini, marsala	36
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