



## LUNCH MENU

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### ENTRÉES

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Waiheke Te Matuku oysters	<i>poa</i>
Peking duck, shaved cucumber, spring onions, house-made hoisin (2)	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, Farm Eighty-four tomatoes, basil, kalamata olive	22

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### MAINS

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Hand-cut pappardelle, fried broccolini, feta, toasted pine nuts, basil	34
Spaghetti, littleneck clams, prosciutto, lemon, oregano, olive oil	32
Day-boat caught snapper, celeriac + purée, shrimp, fennel, pernod butter	37
Free range pork belly confit, brussels sprouts, pancetta, mustard	36
Wakanui scotch fillet, béarnaise, red wine jus	48
Veal schnitzel, 'holstein', fried hens egg, capers, anchovy	42
Free-range chicken, forest mushroom, pearl onions, porcini, marsala wine	36

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### SIDES

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Farmhouse bread selection, whipped brown butter	9
French fries	8
Agria potato purée, truffle gravy	9
Fried broccolini, cured yolk	10
Little gem lettuce, caesar, parmesan	9