



LUNCH MENU

Garlic herb ciabatta (v)	\$11
Fresh oysters served with cucumber and mirin (gf)	\$18/\$36
Seasonal vegetable Soup (v)	\$14
Green pea and lemon risotto, parmigiano reggiano (v/gf)	\$22
Saffron seafood chowder, garlic herb ciabatta	\$20
Traditional butter chicken, fragrant basmati rice and naan bread	\$28
Beef scotch fillet with garlic herb butter, chunky chips, garden salad(gf)	\$32
Tempura battered snapper fillets, chunky chips, lemon and tartare sauce	\$26
Grilled chicken burger, cheddar, cos, avocado, chilli jam and chunky chips	\$24
Angus beef burger, onion jam, beetroot, tomato, chunky chips	\$24
Spaghetti bolognese, basil, parmesan cheese	\$26
Pizza Margarita, <i>(Basil, tomato sauce, and mozzarella) (v)</i>	\$16

(v)= Vegetarian (gf) = Gluten free option

SIDES

ALL \$8

Steamed gourmet potatoes, served with herb butter

Creamy mashed Agria potatoes

Steamed seasonal vegetables

Seasonal garden salad with tomato, cucumber, Spanish onion and balsamic vinaigrette

Wok fried Asian greens, soy sauce and ginger

Straight cut chunky chips, served with aioli

Rocket salad, sliced pear, shaved parmesan and herb dressing

(v)= Vegetarian (gf) = Gluten free option

DESSERTS

Crème brulee, poached pear and pistachio biscotti	\$15
Chocolate tart, fresh berries, and vanilla bean ice cream	\$15
Tiramisu (<i>marsala & espresso soaked sponge</i>) with berry compote and cocoa powder	\$15

CHEESE

Cumin Gouda Soft and creamy cheese with a fresh unripened piquant spice flavour	\$17
Aged Cheddar Smooth creamy handmade cheese with an unripened texture	\$17
Eltham Blue A handcrafted marvel, subtly blue with white curd	\$17
Kakariki Brie Smooth creamy handmade cheese from the Kapiti coast	\$17

*** All cheese served with quince paste, red grapes, toasted walnuts and Falwasser crackers*

DESSERT WINES

	Bottle	Glass
Trinity Hill Noble Viognier 07 Gimblett Gravels Hawkes Bay	\$72	\$18
Kim Crawford Reka Riesling 07 Marlborough	\$53	\$13.5