

Lunch Menu

Soup

Served with homemade bread \$22.00

Caesar Salad

Soft poached free-range egg, white anchovies, croutons and
crispy chicken tenderloins \$31.00

Open Steak Sandwich

Eye fillet, caramelised onion, tomato, garden greens and ciabatta
served with truffle fries \$49.00

Ōra King Salmon

Potato rosti, rainbow chard with sage and honey dressing and
salmon caviar (gf,df) \$49.00

Antipasto

Award winning New Zealand Cheese, cured salmon, with a
selection of meats and chutney \$41.00

On the Side

Truffle Chips (v,gf) \$17.50

Garden salad, vinaigrette and pomegranate (v,gf,df) \$16.00

Beans and Broccolini served with lemon oil and almonds (v) \$17.00

Dinner Menu

Entrée

House Baked Bread

Truffle butter, olive oil and balsamic glaze \$15.00

Soup

Served with house baked bread \$22.00

Green Lipped New Zealand Mussels

Roasted nashi pears and fennel oil
(df, gf) \$33.00

Roasted Butternut Mousse

Cashew nuts and Dijon dressing (v,gf) \$31.00

Roasted Duck Breast

Confit yams and orange glaze \$32.00

Main Course

Beef Eye Fillet

Cauliflower purée, kumara fondant and beetroot chips
(gf) \$67.50

Seared Ōra King Salmon

Smoked Salmon risotto with capers, saffron oil and pickled
cucumber \$66.00

Roasted Eggplant

Corn and cherry tomato salsa, basil oil and crispy garlic
(v,gf) \$59.00

Seafood Trio

Tuna, Scallops, Prawns with a potato nest, sesame seed
dressing and Wakame \$66.00

Duo of Lamb

Lamb Loin and boneless shank, truffle mash and slow roasted
tomatoes (df, gf) \$64.00

On the Side

Truffle Chips (v,gf) \$17.50

Garden salad, vinaigrette and pomegranate (v,gf,df) \$16.00

Beans and Broccolini served with lemon oil and almonds (v) \$17.00

Dessert

Passionfruit Curd

Marble chocolate dome and vanilla macaroon (gf) \$30.00

Dark Chocolate Fondant

Peppermint Ice cream and Candied carrots (gf) \$28.00

Lemon Tart

Orange jelly and white chocolate sorbet \$29.50

Over The Moon Award Winning New Zealand Cheese Selection

Fig chutney, lavosh and house baked crackers \$39.00