

Lunch Menu

Soup

Served with homemade bread \$22.00

Lentil Dhal

Almond curd, Cumin seed bread and micro herb salad (GFO,VG) \$29.00

Smoked Salmon

Smoked salmon pâté, Sauvignon Blanc jelly and English muffin \$27.00

Roast Chicken Breast Salad

New potatoes with a creamy herb dressing (GF) \$30.00

Fillet Burger

Fillet and Marrowbone burger in a potato bread bun, caramelised onion and fries \$32.00

On the Side

Buttered baby potatoes \$16.00 Garden salad and vinaigrette \$15.00 Seasonal vegetables \$17.00



Dessert

Dark Chocolate Mousse

Coffee foam and vanilla shortbread (GFO,VG) \$25.00

Strawberries and Cream

Clotted cream ice-cream and meringue (GFO) \$25.00

Passionfruit Crème

Mango and a cardamon syrup \$25.00

Over The Moon Award Winning New Zealand Cheese Selection

Fig and date chutney and house baked crackers \$39.00