

## **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

Please note, the menu may change subject to seasonal availability. We utilise fruits,  
vegetables & herbs from our own property gardens. We source produce as locally as  
possible.

## **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

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