BREAD, SALAD & SOUP

Sourdough roll 5
Crusty hot baked loaf with Lewis Road smoked butter or salted butter 12
Charcoal flatbread with house-made goat’s butter 12
Fresh fish broth with roasted rice, bean sprouts, coriander, chilli and spring onion 22
Caesar salad with cos, white anchovies, bacon, croutons, Grana Padano, grilled chicken 22
Six oysters freshly-shucked 29
Warm with butter and lime
Or natural with chardonnay vinegar mignonette, white balsamic cucumber granita

LUNCH PLATES

Hot smoked Mt Cook salmon, samphire, pickled cucumber, fennel, apple gel, yuzu mayo, salmon pearls 30
Silver Fern Farms aged beef tenderloin, asparagus, béarnaise, roast parmesan gnocchi 30
Roast snapper, lemon thyme crust, taramosalata, tomato vinaigrette, perla crush 30
Duck breast in white master stock, bok choy slaw, turnip galette, mandarin, ginger gel 30
Pasta carpaccio with piquillo, mushrooms, rocket, parmesan 28

SIDES

12
Asparagus with 63° egg, brioche crumb, summer truffled mushroom
Organic salad leaves, avocado, cherry tomatoes & sherry vinaigrette

Provençal shoestring fries with Espelette mayo
Roasted cauliflower, labneh, sumac, hazelnuts, mint, olive oil

BUSINESS LUNCH

34
Prix fixe item of the day with your choice of side, followed by hand-crafted espresso coffee by Vittoria Coffee or one of the many traditional and herbal teas from TWG.
Available Monday – Friday