

# LUNCH

<b>Marinated Olives</b> Ciabatta & Petite Salad -V-	12
<b>Garlic Ciabatta</b> Parmesan and Garlic Herb Butter for two or four -V-	10 / 18
<b>Bruschetta</b> Tomato Concasse, Red Onion, Basil Leaves, Extra Virgin Olive Oil -V-	8
<b>Soup of the Day</b> Ciabatta -GFO-V	14
<b>Seafood Chowder</b> Creamy Soup with fresh NZ Seafood, served with Ciabatta	18
<b>Green Lipped Mussels</b> White Wine sauce, Baby Spinach & Ciabatta -GFO-	24
<b>Fish and Chips</b> Beer Battered Market Fish, Tartare sauce, Salad & Fries	26
<b>Ora King Salmon</b> Beetroot Couscous, Cucumber Ribbons, Lemon Butter, Balsamic Glaze	29
<b>Chicken Parmigiana</b> Panko crumbed fried Chicken Fillet with Capsicum Coulis, Ham, Cheese and Petite Salad	22
– With Fries <b>\$27</b>	
<b>Open Steak Sandwich</b> Lettuce, Tomato, Swiss Cheese, Bacon & Barbeque Sauce on Ciabatta	22
– With Fries <b>\$27</b>	
<b>Beef Burger</b> Bacon, Cherry Tomato Relish, Swiss Cheese, Lettuce & Tomato	19
– With Fries <b>\$24</b>	
<b>Fettucine Carbonara</b> Free Range Chicken, Mushroom & Bacon, White Wine Cream Sauce (V optional)	25
<b>Hereford Beef Ribeye Steak 250g</b> Fries, Salad & Garlic Butter -GFO-	31
<b>Ribs; Venison</b> Orange & Herb Slaw, Garlic potatoes, house made BBQ sauce	26
<b>Wild Mushroom Risotto</b> Parmesan & Truffle oil -V GFO-	22
<b>Caesar Salad</b> Bacon Lardons, Garlic Croutons, Parmesan, Poached egg (V optional)	15 / 24
– Add Chicken \$5	
<b>Cauliflower Vegetable Salad</b> Cauliflower Popcorn, Pumpkin Seeds, Dried Apricot, Ribbon Vegetables -V-	19
<b>Blue Cheese, Pear &amp; Walnut Salad</b> Kumara Ribbons -V GFO-	18
<b>Chicken Salad</b> Feta, Sundried Tomato, Bacon Lardons, Mixed leaves and Herb Vinaigrette	23
<b>Quinoa Salad</b> Quinoa, Toasted Pumpkin Seeds, Mint Yoghurt & Cucumber Ribbons -V GF-	18
<b>Antipasto for two;</b> Pickles, Cured Meats, Crackers & Condiments	35
<b>Fries &amp; Aioli</b> -V-	8 / 15
<b>Seasoned Wedges</b> with Sour Cream & Sweet Chili -V	9 / 16

## Desserts

<b>Passionfruit &amp; White Chocolate Cheesecake</b>	14.5
<b>Kahlua Crème Brulee</b>	12
<b>Black Doris Plum Pannacotta -V GFO-</b>	14.5
<b>Sorbet</b>	12
<b>Affogato -GFO-</b>	10
Add your choice of Liquor (Baileys, Kahlua, Drambuie, Grand Marnier)	5.5

Prices include GST but exclude gratuities. A 15% surcharge may be applied on NZ Public Holidays.