



## Lunch Menu 12pm-3pm daily

### Starters

**Shared Bread and Dips Plate** **\$12**  
Three serving of dips

**Shared Regional Tasting Platter** **\$35**  
Hot smoked salmon | wild venison | salami | local cheese

**Soup of the Day** **\$14**  
With garlic toasted bread

**Poached Chicken Salad (gf, df)** **\$18**  
Shredded chicken breast | cabbage | red onion | coriander | lemon sesame dressing

**Kokoda (ko kon da) Chef's Origin (gf, df)** **\$19**  
Ceviche of locally sourced fish | coriander | cucumber | tomatoes | chillies | coconut milk | fried kumara

### Mains

**Chicken BLAT Sandwich** **\$20**  
Turkish bread | bacon | lettuce | avocado | tomatoes | makikihi fries

**Lamb Burger** **\$24**  
Brioche bun | grilled onions | aged cheddar | pickled cucumber | garlic & mint aioli

**Fish and Chips** **\$24**  
Tempura battered fish of the day | pickled salad | makikihi fries | chilli lime mayo

**Grilled Porter House Steak (200g) (gf)** **\$28**  
Caramel shallots | duck fat roasted potatoes | confit cherry tomatoes | roasted garlic jus

Menu items are correct at time of publishing, but may be subject to change  
Bookings are essential- we are happy to cater for special dietary requirements (e.g. gluten free) - just let us know at the time of booking



### **Vegetarian**

**Spiced Roasted Cauliflower and Quinoa Salad (gf, df, v)** **\$19**  
Cumin | tomatoes | coriander | lemon juice | tahini dressing

**Poached Lentils (gf, df, v)** **\$19**  
Soft puy lentils | spring onion | tomatoes | cucumber | coriander | potato crouton

**Tempura Tofu Steak Burger** **\$24**  
Brioche bun | grilled onions | pickled cucumber | coriander pesto

### **Sides**

Makikihi fries **\$8.5**

Duck fat roast potatoes **\$8.5**

Maple roasted baby carrots w/ feta and pine nuts **\$8.5**

Pickled vegetables salad **\$8.5**

### **Dessert**

**Dark Chocolate Delight** **\$15**  
Salted caramel | cocoa tuile | hokey pokey ice cream

**Poached Rhubarb and Apple Crumble (gf)** **\$15**  
Vanilla ice cream | pistachio praline | Chantilly cream

**Baked Pineapple and Coconut Mousse (gf, df, v)** **\$14**  
Poached berries | passionfruit pulp | mint | orange candied zest

**Cheese Board to Share** **\$25**  
Selection of local cheese | lavosh | grape chutney | honey walnut

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