

LUNCH

available from 12.00pm – 2.00pm

Soba noodle salad (v, h, df, vgn, gf) 18.0
Edamame, sea greens, kale, sesame, peanut, coriander

Add egg +2.0

Add avocado +3.0

Add soy chicken +6.0

Vincisgrassi (v, h) 24.0
Layered pasta with artichoke, mushroom & spinach

Baked eggplant with cashew nut cheese & salsa rossa (v, gf, h, vgn, df) 21.0
Raisins, pine nuts, mint & parsley

Braised ranger's valley beef shank (gf, h) 29.0
Kumara mash, chimichurri,

Roast Hapuka 32.0
Roast fennel, white beans, prawn bisque, rouille

Porchetta with garlic & rosemary potatoes (gf) 29.0
Garden leaves, Jus gras

DESSERTS

Apple & rhubarb granita gf, df, v, vgn, h 12.0
Crystalized ginger

Orange steamed pudding (v, h) 12.0
Crème diplomat, almond praline

Tiramisu (v, h) 12.0
Italian trifle of coffee, mascarpone & marsala

Selection of Australian cheese + accompaniments 16.0

V=vegetarian vgn=vegan gf=gluten free df=diary free h=halal * gluten free on request