



## LUNCH MENU

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### ENTRÉES

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Freshly opened oysters on ice	<i>poa</i>
Peking duck pancake 'tacos', shaved cucumber, house-made hoisin	28
Whitebait fritter, brioche, lemon hollandaise, watercress	24
Crispy chilli calamari, sambal mayo, coriander, fresh lemon	19
Yellowtail kingfish, tartar, mandarin, finger lime, fried lavosh	20
Burrata, NZ table grapes, pine nut crème, prosciutto, pine nut granola	24
Home-made Jersey milk ricotta, Jerusalem artichoke, fresh NZ truffle, hazelnut	24

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### MAINS

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Forest mushroom risotto, fresh truffle, mascarpone	30
Cloudy Bay clams, squid ink linguine, chilli, garlic, lemon	36
Day-boat caught fish, heirloom tomato, 'puttanesca' fennel confit	39
Crispy skin pork belly, winter bean ragout, celeriac, nduja	38
Wakanui scotch fillet, béarnaise, red wine jus	48
Veal schnitzel, 'holstein', fried hens egg, capers, anchovy	42
Free-range chicken, brioche 'stuffing', leek fondue, hazelnut, truffle gravy	32
Taupo beef eye fillet, truffle mash, pickled onion, bordelaise	42

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### SIDES

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Farmhouse bread selection, whipped brown butter	9
French fries	8
Agria potato purée, truffle gravy	9
Slender stem broccoli, blue cheese butter, toasted hazelnuts	10
Little gem lettuce, caesar, parmesan	9
Leaf salad, Lot 8 citrus oil, shaved radish, puffed grains	9