



MISSION  

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RESTAURANT  

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# Lunch Menu

Note: This is a sample menu and  
subject to change

Executive Chef  
Restaurant Manager

Ricky Littleton  
Hannah Littleton

# START

Olive & Rosemary Focaccia, Telegraph Hill Olive Oil, Balsamic 6pp

Garlic, Truffle & Cheese Ciabatta 14

Telegraph Hill Olives and Maud & Harry's Spiced Walnuts 12

5 grams Oscietra Caviar, Scrambled Egg, Crème Fraîche, Brioche 30

Oscietra Caviar 30gram, Blinis, Shallots, Chives, Sour Cream 380  
2 shots Belvedere Vodka +6ea upgrade to Belvedere Martini

# ENTRÉE

Seafood Chowder, Smoked Tarakihi, Tempura Oysters 26

Goats Cheese & Sundried Tomato Ballotine, Olive Tapenade, Honeycomb, 25  
Pumpkin Seed, Chioggia, Grissini

Spiced Prawns, Lentil Curry, Pinenut & Current Salsa, Yoghurt Dressing, Puffed Quinoa 26

Hay Smoked Duck Ham, Blue Cheese & Walnut Pasties, Apple & Celery Jam, Grapes 26

Crispy Quail Breast, Confit Leg Caramella, Te Mata Mushroom, Beurre Noisette 28

# MAIN

Beer Battered Fish, Agria Fries, Seasonal Salad, Tartare	34
Hawkes Bay Caught Fish, Sweetcorn & Crab Fritter, Cannellini Beans, Spring Onion & Ginger, Soy Sauce Beurre Blanc, Brassica	45
Slow Cooked Pork Belly, Black Pudding Rosti, Ham Hock Croquette, Peach, Fennel Jam, Mustard Velouté	46
Lamb Loin, Crumbed Sweetbread, Pearl Barley, Confit Shallots, Pea & Watercress, Pecorino	46
Panisse, Fava Bean Pesto, Marinated Feta, Carrot & Anise, Autumn Vegetable Ragout	41

## Silver Fern Farms Specialty Cuts

Reserve Grade, Pasture-Fed in Hawkes Bay, 21 Day Dry-Aged  
*Served with Butternut Squash & Truffle, Beef Tallow Chimichurri, Parmesan, Braised Beef Jus*

Eye Fillet, 180 gram	48
Scotch Fillet, 250 gram	46
Braised Short Rib, 250 gram	46
Prime Rib 'OP Cut', Bone-In, +/- 600 gram	90

# TABLE

Triple Cooked Gratin Fries, Roasted Garlic Mayonnaise, Porcini Salt	15
Caesar Salad, Cos Wedge, Caesar Dressing, Holly's Bacon, Pecorino, Grated Egg	16
Potato Doughnuts, Sour Cream, Chilli Oil	15
Grilled Broccolini, Romesco, Burnt Lemon, Almond & Date Gremolata	15
Burrata, Heirloom Tomato, Marmite Bread, Shiso Vinegar, Walnut Crème	30

# DESSERT

- Espresso Martini Crème Brûlée, Coffee Meringue, Yuzu Gel, Almond & Coffee Crumb 20
- Roasted White Chocolate Crémeux, Salted Caramel Fudge, Mandarin, Cacao Butter Tuile, Hazelnut Crumb 20
- Plum & Almond Friand, Plum Coulis, Cinnamon & Walnut, Plum Ice Cream 20
- Spiced Poached Pear, Pistachio Joconde, Crème Mousseline, Salted Caramel, Brittle 20
- Chocolate Parcel, Frozen Chocolate Mousse, Berry Sorbet, 50% Whittaker's Chocolate Shell 22
- Salted Caramel Truffles 14

# CHEESE

50g Cheese Selection Single Serve 19, Two 33, Three 46, Four 58, All Five 65

*A selection of New Zealand artisan cheeses, served with Burnt Butter Lavosh, Crackers, Honeycomb, Quince Paste & Fresh Fruit*