



Lunch Menu

Note: This is a sample menu and subject to variations based on seasonal availability

Executive Chef
Restaurant Manager

Ricky Littleton
Hannah Littleton

START

Olive & Rosemary Focaccia, Olive Oil, Balsamic	6pp
Garlic, Truffle & Cheese Ciabatta	14
House Marinated Olives and Maud & Harrys Spiced Walnuts	12
5 grams Aikka Caviar, Scrambled Egg, Crème Fraîche, Brioche	30
Te Matuku Oyster, Chardonnay Mignonette	6ea

ENTRÉE

Seafood Chowder, Smoked Tarakihi, Tempura Oysters	26
Haloumi, Buffalo Curd, Orange & Honey, New Zealand Pinenut Brittle, Radicchio	26
Salt & Pepper Squid, Pear & Cashew Salad, Harissa & Citrus Dressing	26
Mushroom & Truffle Stuffed Chicken Thigh, Smoked Potato Velouté, Te Mata Mushroom, Golden Raisin Salsa	27

MAIN

Beer Battered Fish, Agria Fries, Seasonal Salad, Tartare	34
Hawkes Bay Caught Fish, Mussels, Tartare Beurre Blanc, Seeded Mash, Tomato & Pea	46
Venison Rack, Barbequed Short Rib, Horseradish Velouté, Currant Relish, Butternut	47
Tomato & Harissa Braised Lamb Shank, Smoked Lamb Beignet, Saffron Polenta, Kawakawa & Lime Salsa	47
Twice Baked Pecorino Souffle, Red Wine Poached Pear, Leek Fondue, Walnuts	42

Silver Fern Farms Specialty Cuts

Reserve Grade, Pasture-Fed in Hawkes Bay, 21 Day Dry-Aged

Served with Baked Potato & Braised Beef Pie, Syrah Braised Cabbage, Beef Tallow Chimichurri

Eye Fillet, 180 gram	48
Scotch Fillet, 250 gram	47
Sirloin, 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
Potato Doughnuts, Sour Cream, Chilli Oil	15
Creamed Cauliflower Gratin, Manchego & Almond, Leek Jam	16
Coconut & Spice Braised Cabbage, Spinach Fritter, Curry Leaf Mayonnaise	15
Caramelised Brussels Sprouts, Smoked Chorizo, Honey & Sherry, Dukkah	15

DESSERT

Roasted White Chocolate & Passionfruit Crème Brûlée, White Chocolate Blondie, Passionfruit Curd	20
Orange & Lime Friand, Blood Orange Gin Fizz Sorbet, Hazelnut Praline	20
Mission Tiramisu, Espresso Sponge, Brandy Mascarpone, Espresso Anglaise	20
Caramel & Rosemary Roasted Apple, Bay Leaf Ice Cream, Anise & Thyme Crumble	20
Chocolate Parcel, Frozen Chocolate Mousse, Berry Sorbet, 50% Whittakers 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, Fig & Red Wine Salami, Quince Paste & Fresh Fruit