



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 Oysters	
<i>Natural or Beer Battered, Lemon</i>	4ea
<i>Natural, Yuzu & Cucumber Granita, Fête Cuvée Foam</i>	6ea

ENTRÉE

Hung Curd & Saffron, Ghee Smoked Broccoli. Mint Verde, Tamarind Ice Cream, Cashew	26
Beef Tataki, Truffle & Yuzu Ponzu, Garlic & Rice Granola, Baby Cos, Pickled Daikon	28
Salt & Pepper Squid, Pear & Cashew Salad, Harissa & Citrus Dressing	27
Chicken Leg , Leek & Brie Croquette, Fermented Chilli Honey, Dill Mayonnaise, Pickled Spring Onion	28
Seafood Chowder, Smoked Tarakihi, Tempura Oysters	27

MAIN

Beer Battered Fish, Agria Fries, Seasonal Salad, Tartare	34
Hawkes Bay Caught Fish, Sesame Crumbed Whole Prawn, Cauliflower, Saffron Poached Potato, Almond	46
Pecorino, Mint & Pea Risotto, Mozzarella, Roasted Pear, Fig & Honey, Rocket	38
Optional Add-On - Lamb Sweetbreads or Scampi or Confit Duck	12
Steak Sandwich, Fennel Jam, Provolone, Sweet Chilli Pickles, Onion Rings, Triple Cooked Fries, Chimichurri	41
Slow Cooked Lamb Shoulder 'Oyster Cut' Share Between 2 Smoked Almond & Parmesan Crumb - Choose 2x 'Table' sides	112

Silver Fern Farms Specialty Butcher's Block

Reserve Grade, Pasture-Fed in Hawkes Bay, 21 Day Dry-Aged
Served with Duck Fat Mash Potato, Spring Greens, Shitake Jus, Béarnaise

Eye Fillet, 180 gram	53
Scotch Fillet, 250 gram	50
Sirloin, 250 gram	47
Braised Short Rib, 250 gram	48
Prime Rib 'OP Cut', Bone-In, +/- 600 gram	95

TABLE

Triple Cooked Gratin Fries, Roasted Garlic Mayonnaise, Porcini Salt	15
Potato Doughnuts, Sour Cream, Chilli Oil	16
Strawberry, Basil, Mozzarella, Spring Lettuce, Chardonnay Vinaigrette	16
Spring Greens, Béarnaise, Parmesan Tuile	15
Baked Leek & Goats Cheese Tart, Leek Jam, Olives, Honeycomb	18

DESSERT

Elderflower & Boysenberry Crème Brûlée, Lemon Poppyseed Cake. Blanc Mousse	20
72% Chocolate Crèmeux, Orange Ginger Sablé, Orange Mousse, Pâte De Fruit	20
Mission Tiramisu, Espresso Sponge, Brandy Mascarpone, Espresso Anglaise	20
Hibiscus & Coconut Ice Cream, Spring Berry Roulade, Butterfly Pea Sauce	20
Chocolate Parcel, Frozen Chocolate Mousse, Berry Sorbet, 50% Whittakers Chocolate Shell	22
Salted Caramel Truffles	15

CHEESE

50g Cheese Selection Single Serve 19, Two 33, Three 46, Four 58, All Five 65
Served with Burnt Butter Lavosh, Crackers, Honeycomb, Fig & Red Wine Salami,
Quince Paste, Fruit

Truffle Brie	Over The Moon	Cow	Putāruru, Waikato
Cumin Danbo	Craggy Range Sheep Dairy	Sheep	Havelock North, Hawkes Bay
Smoked Camembert	Origin Earth	Cow	Havelock North, Hawkes Bay
Blue	Craggy Range Sheep Dairy	Sheep	Havelock North, Hawkes Bay
Wildfire Washed Rind	Little River Estate	Cow	Upper Moutere, Nelson