



# LUNCH EXPERIENCE



**House Baked Focaccia**, olive oil, whipped brown butter

## STARTERS

**Snapper Ceviche**, chilli nam jim, coconut, puffed rice,  
urban micros

**Spiced Calamari**, cucumber relish, chilli caramel,  
sriracha mayo, coriander

**Marinated Beef Tartare**, egg yolk gel, black garlic,  
parsnip crisps

**Whipped buffalo Curd**, golden beetroot, pistou,  
granola, pomegranate

## MAINS

**Hawkes Bay Lamb**, carrots, minted peas,  
paris mash, salsa agresto

**Market Fish**, romesco, heirloom tomatoes, pickled  
courgette, pangritata, autumn leaves

**Free Range Chicken**, potato gnocchi, roasted swiss  
browns, mushroom ketchup

**Garden Leaves**, apple, walnut, radish

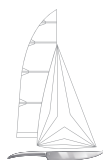
## DESSERTS

**Whittakers Chocolate Delice**, sour cherry,  
raspberry, brownie

**Crème Brûlée**, granny smith apple, feijoa,  
streusel, sponge

**Premium Cheese Selection**, fruit paste,  
walnut, house-made seed cracker

**Two Courses - \$55**  
**Three Courses - \$65**



SAILS<sup>NZ</sup>  
RESTAURANT