



AUTUMN LUNCHEON



STARTERS

Snapper Ceviche, coconut, chilli,

lime, puffed rice, urban micros

Spiced Calamari, cucumber relish,

chilli caramel, sriracha mayo, coriander

Tomatoes, salted buffalo curd, spiced granola, basil

Chicken Liver Parfait, verjuice, apricot, sourdough toast

MAINS

Hawkes Bay Lamb, potato gnocchi,
minted peas, salsa agresto, labneh, cumin

Today's Market Fish, toasted fregola,
pickled courgette, corn & miso beurre blanc

Bavette, layered agria, braised onion,
smoked bone marrow butter, beef jus

Forest Mushroom Risotto
roasted swiss browns, truffle mascarpone

Garden Leaves, apple, walnut, radish

DESSERTS

Crème Brûlée, feijoa, granny
smith apple, biscoff, cinnamon sponge

Chocolate Cremeux, brownie,
sour cherries, pickled raspberry gel

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

Two Courses - \$58

Three Courses - \$68

