



## AUTUMN LUNCH EXPERIENCE



**House Baked Focaccia**, whipped brown butter

### STARTERS

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

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

**Chicken Liver Parfait**, verjuice, apricot,  
sourdough toast

### MAINS

**Hawkes Bay Lamb**, pressed agria, minted peas,  
salsa agresto, labneh, cumin

**Market Fish**, romesco, tomatoes, capers,  
olives, basil, paris mash

**Forest Mushroom Risotto**, roasted swiss browns,  
truffle mascarpone

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

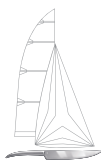
### DESSERTS

**Dark Chocolate Cremeux**, brownie, cocoa soil,  
sour cherry, pickled raspberry gel

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

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

**Two Courses - \$65**  
**Three Courses - \$75**



SAILS<sup>NZ</sup>  
RESTAURANT