



## Lunch Menu

From 12.00 to 15.00 daily

### Starters

<b>Shared Bread and Dips Plate</b>	<b>\$12</b>
Three servings of dips	
<b>Shared Regional Tasting Platter</b>	<b>\$35</b>
Hot Smoked Salmon   Wild Venison   Salami   Local Cheese	
<b>Soup of the Day</b>	<b>\$14</b>
Served With Garlic & Cheese Toasted Bread	
<b>Poached Chicken Salad (gf, df)</b>	<b>\$18</b>
Shredded Chicken Breast   Cabbage   Red Onion   Coriander   Lemon Sesame Dressing	
<b>Kokoda (ko kon da) Chef's Origin (gf, df)</b>	<b>\$19</b>
Ceviche of locally sourced fish   Coriander   Cucumber   Tomatoes   Chillies   Coconut Milk   Fried Kumara	

### Mains

<b>Chicken Open Sandwich</b>	<b>\$20</b>
Turkish Bread   Bacon   Lettuce   Avocado   Tomatoes   Makikihi Fries	
<b>Lamb Burger</b>	<b>\$24</b>
Brioche Bun   Grilled Onions   Aged Cheddar   Pickled Cucumber   Garlic & Mint Aioli   Makikihi Fries	
<b>Fish and Chips</b>	<b>\$24</b>
Tempura Battered Fish of the Day   Pickled Salad   Makikihi Fries   Chilli Lime Mayo	
<b>Grilled Porterhouse Steak (200g) (gf)</b>	<b>\$28</b>
Caramel Shallots   Confit Roasted Potatoes   Confit Cherry Tomatoes   Roasted Garlic Jus	

Menu items are correct at time of publishing, but may be subject to change  
Bookings are essential- we are happy to cater for special dietary requirements (e.g. gluten free) - just let us know at the time of booking



## Vegetarian

**Spiced Roasted Cauliflower and Quinoa Salad (gf, df, v)** **\$19**  
Cumin | Tomatoes | Coriander | Lemon Juice | Tahini Dressing

**Poached Lentils (gf, df, v)** **\$19**  
Soft Puy Lentils | Spring Onion | Tomatoes | Cucumber | Coriander | Potato Crouton

**Tempura Tofu Steak Burger** **\$24**  
Brioche Bun | Grilled Onions | Pickled Cucumber | Coriander Pesto | Makikihi Fries

## Sides

Makikihi Fries **\$8.5**

Duck Fat Roasted Potatoes **\$8.5**

Maple Roasted Baby Carrots w/ Feta & Pine Nuts **\$8.5**

Pickled Vegetable Salad **\$8.5**

## Dessert

**Dark Chocolate Delight** **\$15**  
Salted caramel | Cocoa Tuile | Hokey Pokey Ice Cream

**Poached Rhubarb and Apple Crumble (gf)** **\$15**  
Vanilla Ice Cream | Pistachio Praline | Chantilly Cream

**Baked Pineapple and Coconut Mousse (gf, df, v)** **\$14**  
Poached Berries | Passionfruit Pulp | Mint | Orange Candied Zest

**Affogato** **\$14**  
Vanilla Ice Cream | Kahlua | Espresso Shot

**Cheese Board to Share** **\$25**  
Selection of local cheese | Lavosh | Grape Chutney | Honey Walnut

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