

Lunch Menu

Soup

Served with homemade bread \$22.00

Caesar Salad

Soft poached free-range egg, white anchovies, croutons and crispy chicken tenderloins \$31.00

Open Steak Sandwich

Eye fillet, caramelised onion, tomato, garden greens and ciabatta served with truffle fries \$49.00

Ōra King Salmon

Potato rosti, rainbow chard with sage and honey dressing and salmon caviar (gf,df) \$49.00

Antipasto

Award winning New Zealand Cheese, cured salmon, with a selection of meats and chutney \$41.00

On the Side

Kumara and potato dauphinoise (v,gf) \$17.50 Garden salad, vinaigrette and pomegranate (v,gf,df) \$16.00 Beans and Broccolini served with lemon oil and almonds (v) \$17.00

Please note, the menu may change subject to seasonal availability. We utilise fruits, vegetables & herbs from our own property gardens. We source produce as locally as possible.



Dessert

Poached Cherries, Peaches and Grapes
Served with candied almonds and coconut sorbet
(gf,df,v) \$30.00

Milk Chocolate Créamux Hazelnut nougatine \$28.00

Variations of Banana
Banana ice-cream, mousse and crisps
(gf) \$29.50

Award Winning New Zealand Cheese Selection
Tamarillo chutney, lavosh and house baked crackers
\$39.00

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