

Lunch Menu

Soup Served with homemade bread \$18.00

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

House cut chunky fries drizzled in truffle oil (gf)	\$17.50
Garden Salad, vinaigrette and walnuts(gf,df)	
\$16.00	
Garden Vegetables (gf)	\$16.00

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.



Desserts

Caramelised Apple Tart Maple ice-cream and apple syrup \$30.00

> Steam Pudding White chocolate ice-cream and butterscotch sauce \$28.00

Dark Chocolate Marquise and Pistachio Sponge With confit orange \$29.50

Award Winning Cheese Selection Fig and Pinot jam, lavosh and house baked crackers \$39.00

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