



## EURO LUNCH MENU

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### SMALL PLATES

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Freshly opened oysters on ice	<i>poa</i>
Line-caught market fish ceviche, 'leche de tigre', coconut, chilli	18
Grilled marinated squid, green tomato, chilli, fennel, pork crackling	19
Te Mana lamb tartare, sheep's milk yoghurt, rye toast	22
Farm eighty four tomato salad, local buffalo mozzarella, basil	22
Local scallops, lardo di colonnata, carrot brown butter, cauliflower	26

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### THE CLASSICS

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Sustainable Manaki whitebait fritter, brioche, whipped lemon brown butter	29
Roasted free-range chicken, brown butter mash, purple cabbage, sherry	36
Veal schnitzel, capers, anchovy, fried egg, veal jus	42
Peking duck, chinese pancakes, Euro's hoisin sauce, cucumber salad	<i>Quarter - 32</i> <i>Half - 52</i>

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### BIGGER PLATES

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Spaghetti, littleneck clams, prosciutto, lemon, oregano, olive oil	36
Buttered crayfish, citrus grenoblois, english spinach, baby potatoes	52
Longline market fish, roasted cauliflower, yellow lentil dahl, cauliflower yoghurt	36
Smoked Te Mana lamb, 'ajo blanco', witloof, wild wheat	42
Slow-cooked chicken breast, asparagus, mushroom, summer truffle	36
Free-range pork belly, burnt carrot + purée, drunken golden raisin, mustard	38
Spanner crab, risotto 'primavera', spring greens, soft herbs, crème fraîche	36

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### THE CUTS

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Darling Downs wagyu beef eye fillet 200g	49
Brook Dell Estate cuts, grass fed, biologically farmed 300g	54
Wakanui rump 400g	44
Béarnaise – Sweetbread + truffle - Café de Paris - Green pepper corn	

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### SIDES

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Handcrafted breads	9
French fries	8
Grilled asparagus, smoked egg yolk, brioche	10
Little gem lettuce, 'waldolf salad', apple, celery, grapes	9
Autumn leaves, radish, buttermilk, local grains	9
Agria potato purée, smoked bone marrow	8