



LUNCH MENU

ENTRÉES

Freshly opened oysters on ice	<i>poa</i>
Peking duck pancake 'tacos', shaved cucumber, house-made hoisin	28
Whitebait fritter, brioche, lemon hollandaise, watercress	24
Salt and chilli squid, mint + fish sauce dressing, coriander, lime	19
Kawhia kingfish crudo, green olives, 'gentleman's relish', capers, lemon pickle	22
Burrata, winter beetroot, shaved persimmon, walnut granola	22

MAINS

Hand-cut pappardelle, fried broccolini, feta, toasted pine nuts, basil	34
Spaghetti, littleneck clams, prosciutto, lemon, oregano, olive oil	32
Day-boat caught fish, celeriac + purée, shrimp, fennel, pernod butter	37
Free range pork belly confit, brussels sprouts, pancetta, mustard	36
Wakanui scotch fillet, béarnaise, red wine jus	48
Veal schnitzel, 'holstein', fried hens egg, capers, anchovy	42
Free-range chicken, forest mushroom, pearl onions, porcini, marsala	36
Darling Downs wagyu eye fillet, potato terrine, black garlic	49

SIDES

Farmhouse bread selection, whipped brown butter	9
French fries	8
Agria potato purée, truffle gravy	9
Slender stem broccoli, blue cheese butter, toasted hazelnuts	10
Little gem lettuce, caesar, parmesan	9