



## SET LUNCH 1

2 courses for 42pp

### SHARING

#### BREAD, DIPS + OLIVES

*selection of locally baked breads with two house dips + warmed olives*  
**V GFO+2 DFO VGO**

#### ARANCINI

*pumpkin, sage + feta risotto balls with parmesan, sundried tomato aioli + salad* **V**

#### CALAMARI

*buttermilk fried, with leaves, kewpie mayo + chilli-ginger jam* **GF**

#### CAULIFLOWER

*lightly fried florettes with sesame aioli* **V GF DF VGO**

### MAIN

#### EGGS BENNY

*poached eggs with mushrooms + feta or smoked Akaroa salmon on toasted ciabatta with sauteed seasonal leaves + hollandaise* **VO GFO+2**

#### FISH OR JACKFRUIT BURGER

*crispy fried fish, slaw, aioli, sliced cheddar + tomato or pulled BBQ jackfruit, slaw, tomato + pickled carrot on a brioche bun with fries*  
**VA GFO+2 DFO+2 VGO+2**

#### WINTER VEG SALAD

*roasted pumpkin, baby carrots, spinach, rocket, mint, toasted almonds, feta + Dijon vinaigrette* **V GF DFO VGO + garlic prawns 8**

#### PASTA ARRABBIATA

*roasted tomato + capsicum sauce with oregano, garlic, fresh chillies + spinach* **VG GFO+3 DF VG + fish 12 + garlic prawns 8**



## SET LUNCH 2

2 courses for 48pp

### STARTER

#### CHOWDER

*mussels, fresh fish, calamari + potato in a creamy velouté with garlic bread*

#### CRISPY QUINOA CAKES

*quinoa + carrot cakes with slaw, raisin, fennel + lemon oil salad, toasted almonds + coconut yoghurt **V GF DF***

#### CALAMARI

*buttermilk fried, with leaves, kewpie mayo + chilli-ginger jam **GF***

#### PEA + HALLOUMI FRITTERS

*lemon + mint crème fraîche + pea feathers **V GF***

### MAIN

#### EGGS BENNY

*poached eggs with mushrooms + feta or smoked Akaroa salmon on toasted ciabatta with sauteed seasonal leaves + hollandaise **VO GFO+2***

#### FISH OR JACKFRUIT BURGER

*crispy fried fish, slaw, aioli, sliced cheddar + tomato or pulled BBQ jackfruit, slaw, tomato + pickled carrot on a brioche bun with fries **VA GFO+2 DFO+2 VGO+2***

#### WINTER VEG SALAD

*roasted pumpkin, baby carrots, spinach, rocket, mint, toasted almonds, feta + Dijon vinaigrette **V GF DFO VGO + garlic prawns 8***

#### PASTA ARRABBIATA

*roasted tomato + capsicum sauce with oregano, garlic, fresh chillies + spinach **VG GFO+3 DF VG + fish 12 + garlic prawns 8***



## SET LUNCH 3

2 courses for 44pp

### MAIN

#### EGGS BENNY

*poached eggs with mushrooms + feta or smoked Akaroa salmon on toasted ciabatta with sauteed seasonal leaves + hollandaise VO GFO+2*

#### FISH OR JACKFRUIT BURGER

*crispy fried fish, slaw, aioli, sliced cheddar + tomato or pulled BBQ jackfruit, slaw, tomato + pickled carrot on a brioche bun with fries VA GFO+2 DFO+2 VGO+2*

#### WINTER VEG SALAD

*roasted pumpkin, baby carrots, spinach, rocket, mint, toasted almonds, feta + Dijon vinaigrette V GF DFO VGO + garlic prawns 8*

#### PASTA ARRABBIATA

*roasted tomato + capsicum sauce with oregano, garlic, fresh chillies + spinach VG GFO+3 DF VG + fish 12 + garlic prawns 8*

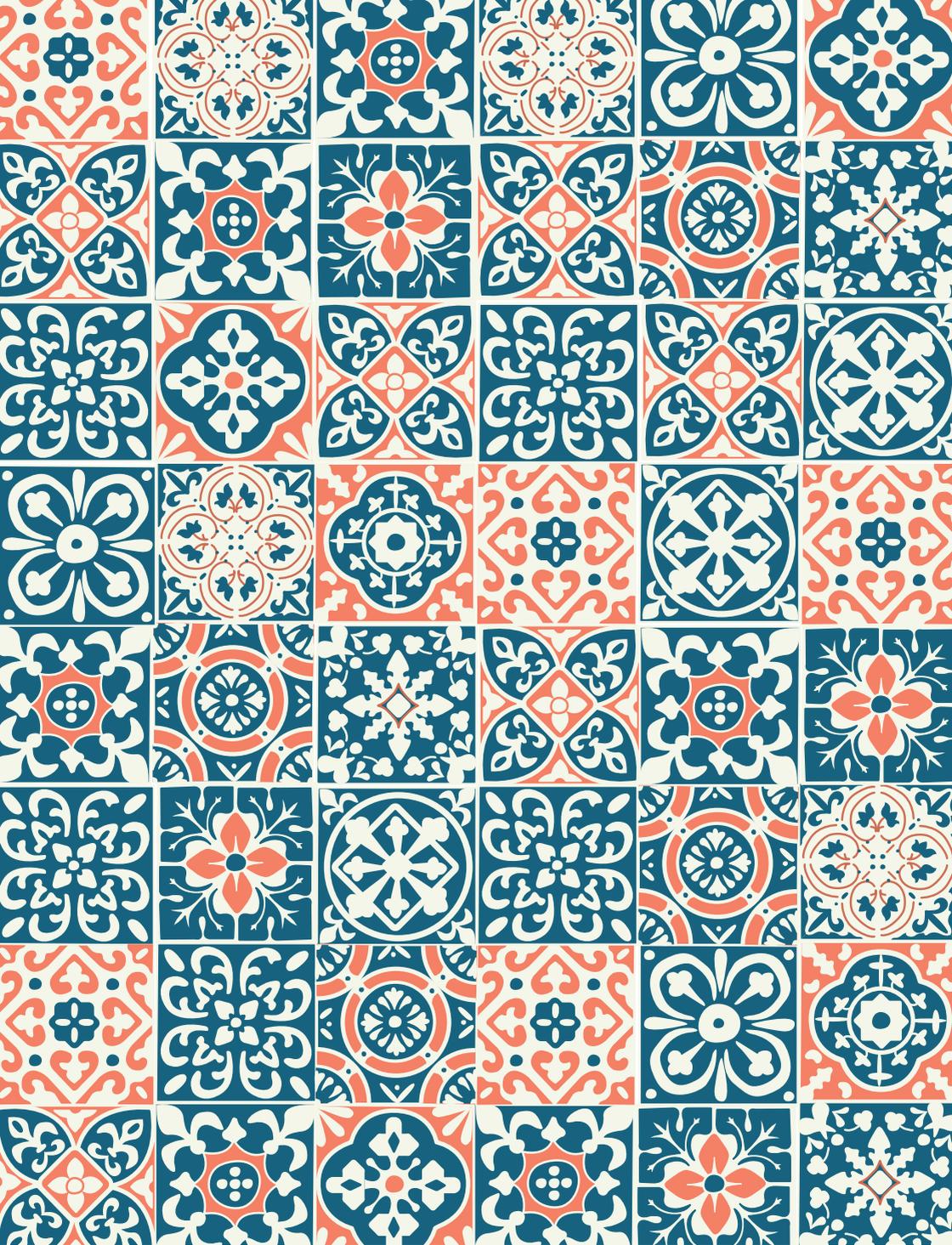
### DESSERT

#### STICKY TOFFEE

*sticky toffee pudding with caramel sauce + gingernut ice cream V*

#### PARFAIT

*coconut + mango parfait, whipped vanilla + maple coconut cream + caramelised mango pieces, topped with toasted coconut V GF DF VG*



## STARTER

### CHOWDER

*mussels, fresh fish, calamari + potato in a creamy velouté with garlic bread*

### CRISPY QUINOA CAKES

*quinoa + carrot cakes with slaw, raisin, fennel + lemon oil salad, toasted almonds + coconut yoghurt **V GF DF***

### CERVICHE

*market fish with capers, fennel, dill, chilli + lemon oil **GF DF***

### HALLOUMI

*mint-marinated halloumi, a fig, pear, rocket + walnut salad with lemon oil **V GF***

## MAIN

### CRUSTED FISH

*oven baked with tartare sauce, lemon + thyme crumb with seasonal greens **GFO***

### WINTER RISOTTO

*honey + balsamic roasted beetroot with thyme, red wine, goat's cheese, parmesan + toasted pine nuts **V GF + pan-fried market fish 15***

### SALMON

*pan fried Akaroa salmon with pesto orzo, pickled fennel, kale crisps + lemon oil **DF***

### CAULIFLOWER STEAK

*with smoked leek puree, walnut caper salsa + toasted almonds **29.5 V GF DF VG***

## DESSERT

### STICKY TOFFEE

*sticky toffee pudding with caramel sauce + gingernut ice cream **V***

### PARFAIT

*coconut + mango parfait, whipped vanilla + maple coconut cream + caramelised mango pieces, topped with toasted coconut **V GF DF VG***

**SET DINNER**

2 courses for 60pp

3 courses for 75pp