

SET LUNCH 1

2 courses for 40pp

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

CRISPY TOFU

lightly fried firm tofu with slaw + vegan chilli-ginger jam mayo
GF DF VG

MAIN

EGGS BENNY

poached eggs on toasted ciabatta with sautéed seasonal leaves + hollandaise avocado with feta, mushroom or smoked Akaroa salmon
VO GFO+2

SUMMER RISOTTO

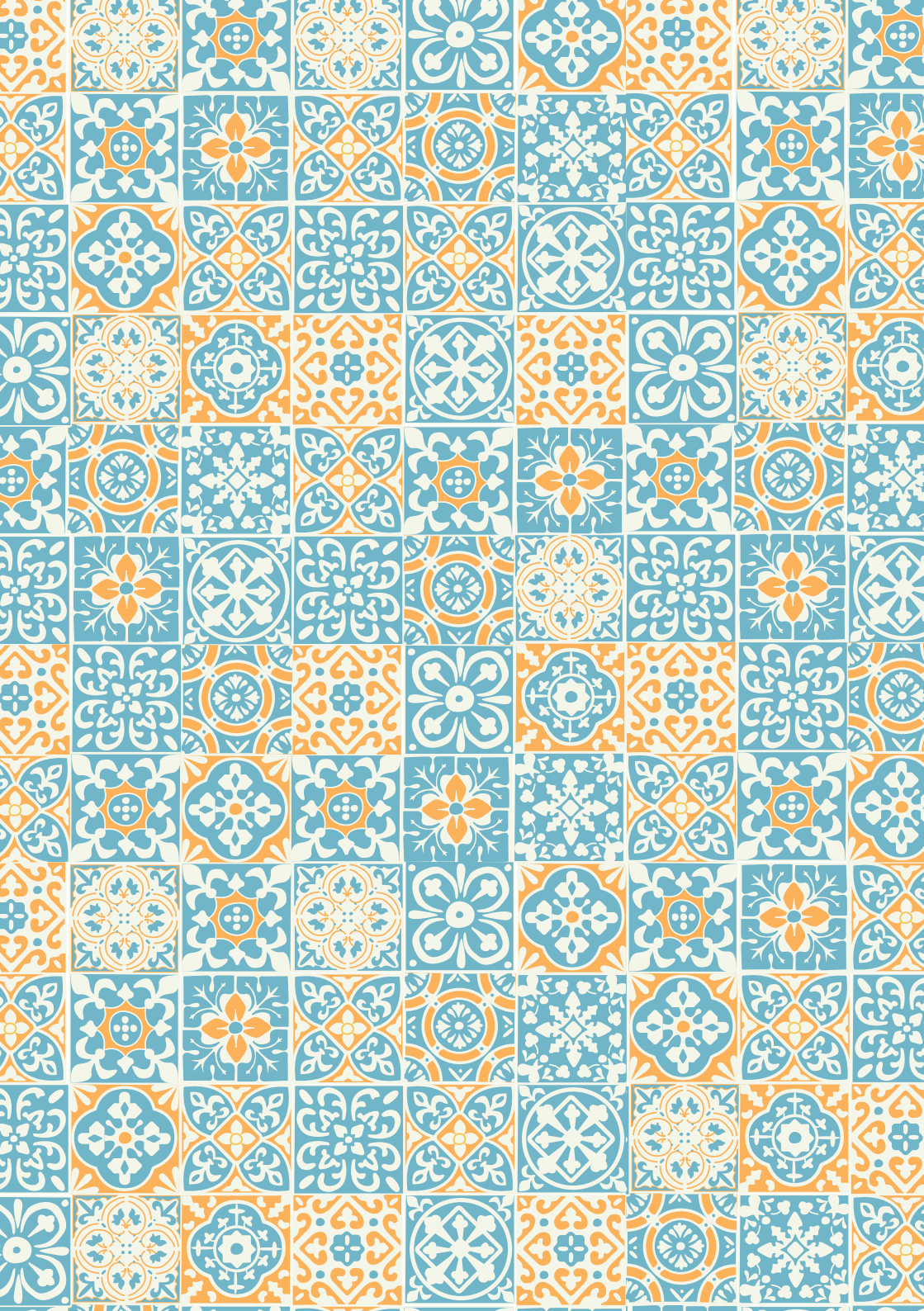
lemon butter risotto with courgettes, spinach, cherry tomatoes, mascarpone, white wine + parmesan
+fish 12 +garlic prawns 8 V GF

HALLOUMI SALAD

fried halloumi + mized quinoa with an orange, rocket, fig, shallot, walnut + lemon oil salad 25
V GF

PASTA ARRABBIATA

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



SET LUNCH 2

2 courses for 48pp

STARTER

FISH CAKES

market fish + chive with salad + horseradish cream

ARANCINI

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

CALAMARI

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

CRISPY TOFU

lightly fried firm tofu with slaw + vegan chilli-ginger jam mayo
GF DF VG

MAIN

EGGS BENNY

poached eggs on toasted ciabatta with sautéed seasonal leaves + hollandaise avocado with feta, mushroom or smoked Akaroa salmon
VO GFO+2

SUMMER RISOTTO

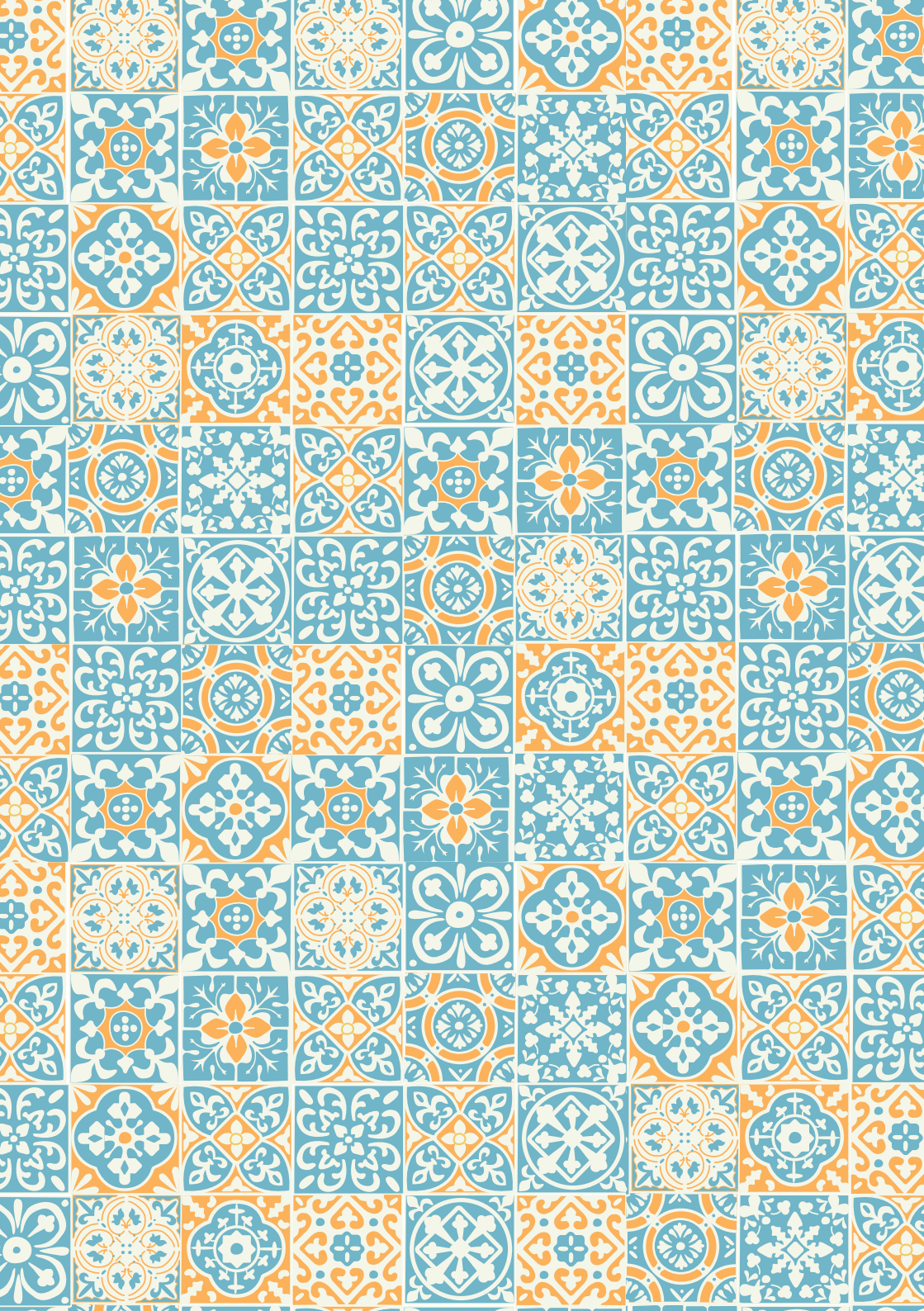
lemon butter risotto with courgettes, spinach, cherry tomatoes, mascarpone, white wine + parmesan
+fish 12 +garlic prawns 8 V GF

HALLOUMI SALAD

fried halloumi + mized quinoa with an orange, rocket, fig, shallot, walnut + lemon oil salad 25
V GF

PASTA ARRABBIATA

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



SET LUNCH 3

2 courses for 42pp

MAIN

EGGS BENNY

poached eggs on toasted ciabatta with sautéed seasonal leaves + hollandaise avocado with feta, mushroom or smoked Akaroa salmon
VO GFO+2

SUMMER RISOTTO

lemon butter risotto with courgettes, spinach, cherry tomatoes, mascarpone, white wine + parmesan
+fish 12 +garlic prawns 8 VGF

HALLOUMI SALAD

fried halloumi + mized quinoa with an orange, rocket, fig, shallot, walnut + lemon oil salad 25
VGF

PASTA ARRABBIATA

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

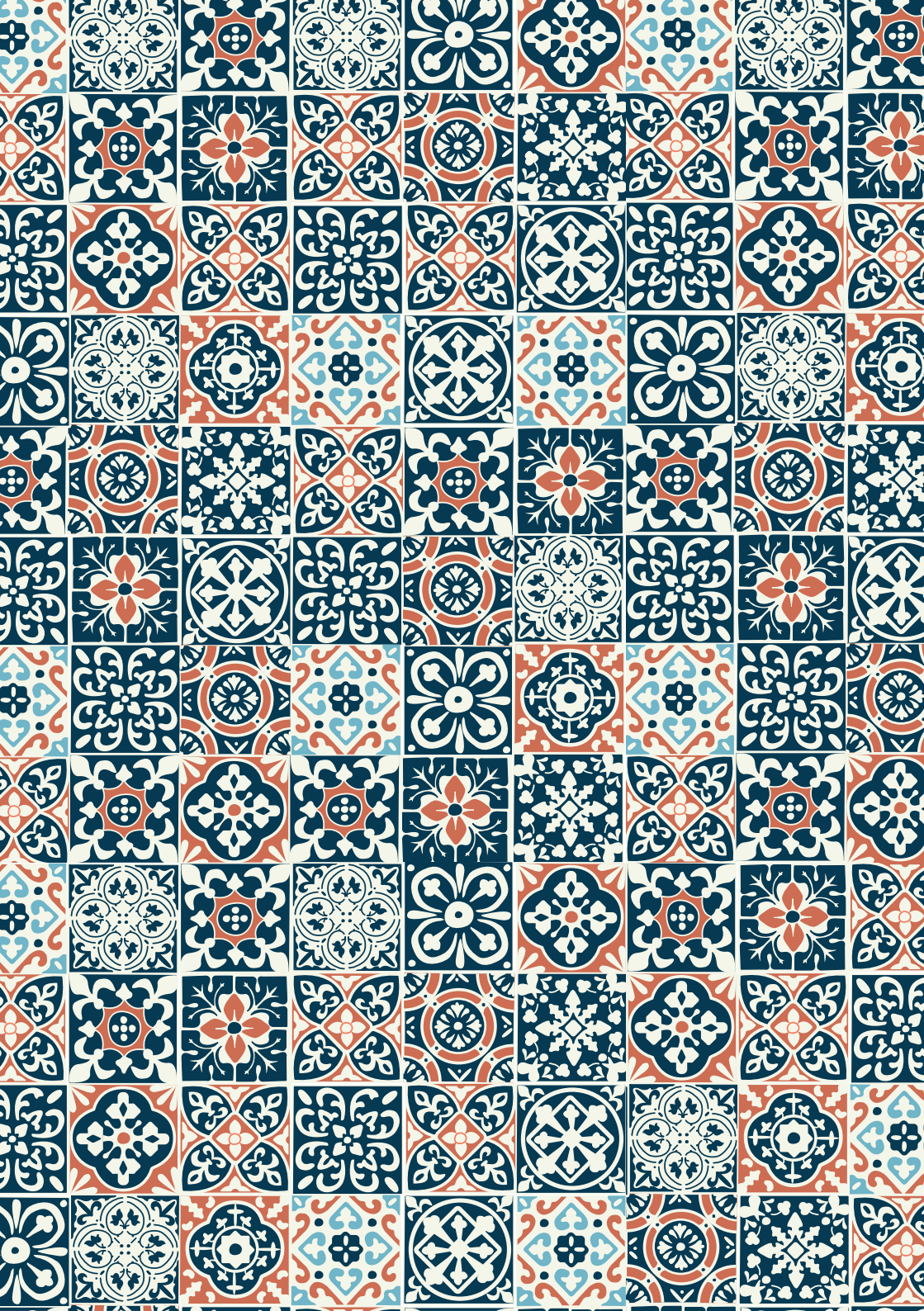
DESSERT

TART

lemon curd tart with berry coulis, raspberry-white chocolate ice cream + biscuit crumb V

PARFAIT

coconut-lime whipped vanilla parfait with maple coconut cream, caramelised mango pieces + toasted coconut VGF DF VG



SET DINNER

2 courses for 54pp

3 courses for 69pp

STARTER

CALAMARI

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

HALLOUMI

mint-marinated halloumi, a fig, pear, rocket + walnut salad with lemon oil VGF

FISH CAKES

market fish + chive with salad + horseradish cream

MAIN

CRUSTED FISH

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

SUMMER RISOTTO

*lemon butter risotto with courgettes, spinach, cherry tomatoes, mascarpone, white wine + parmesan
+fish 12 +garlic prawns 8 VGF*

SALMON + ORZO

pan fried with salsa verde orzo, pickled fennel, broccolini + lemon oil DF

SPANAKOPITA

spinach, ricotta, feta + olive scroll with sumac-coconut yoghurt, dukkah + slaw V

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 VGF DF VG