



LUNCH

House baked bread

Dukkah, Poverty Gully extra virgin olive oil \$9

Soup of the day

Grilled bread, herb butter \$17

Stewart Island Salmon Gravalax

Beetroot remoulade, moi moi crisps, pernod cream GF \$22

West Coast Whitebait

Fritters, wasabi aioli, lemon GF \$24

Crispy Pork Belly

Apple parsnip puree, fennel slaw, crackling, house jus GF \$26

Smoked Goats Cheese Salad

Pear, hazelnuts, balsamic baby beets GF \$22

Free range chicken salad

Green beans, olives, goats cheese, semi dried tomatoes GF \$25

Market Fish

Changes daily \$28

Catlins Lamb

Parsnip puree, chargrilled baby onions, wilted greens, jus GF \$34

ACCOMPANIMENT

Spring garden salad GF/V \$9.5

Duck fat agria potatoes GF \$9.5

If you would like our chefs to prepare something specific for you, we are happy to do so whenever possible.
Please ask your wait person"