

À La Carte Lunch Menu

Entrées

Soup Of The Moment 17.0

with warm home baked bread please ask your friendly server for today's choice

Traditional Caesar Salad 18.0

Steamed Mussels in Thai Green Coconut Curry Broth 19.5

Mushroom Croquettes 19.5

Main

Smoked Hoki and Leek Tart 24.0

crisp garden salad

Braised Beef Cheeks 24.0

in rich red wine gravy, with creamy potato mash and buttered root vegetables ${f gf}$

Hoisin Pork Bao Buns 24.0

with noodle salad and kimchi (Vegan Option available)

Open Cajun Chicken Sandwich 24.0

with handcut fries

Eggplant Parmigiana 24.0

garlic and herb roasted potato df, gf, v

Sweet Things

Sticky Date Pudding 19.0

coffee syrup and vanilla ice cream

Vanilla Panna Cotta 18.0

summer berries

Textures of Chocolate gf 18.0

Dairy Free Raspberry Cheesecake **gf, df, v** 19.0

Cheese

carefully selected New Zealand cheeses served with appropriately considered accompaniments – today's selection will be explained by your friendly service staff

single serve cheese 19.0 selection of three cheeses 28.5

Platters served 12 noon – 9 pm

Artisan Breads & Dips 17.5

kawakawa tomato relish, roast garlic butter, horopito dukkah, NZ olive oil with aged balsamic $\,\mathbf{n}\,$

Regent Antipasto Platter 42.0

salami, prosciutto, rocket salad, fig relish, condiments, warmed breads, cheese and dips $\, {f n} \,$

Cheese Board 38.5

selection of 3 New Zealand cheeses with house made condiments, breads and crackers **n**

Seafood Platter 42.0

cold smoked salmon, garlic prawns, mussels, beer battered fish **n**

Small Plates/Tapas served 12 noon – 9 pm

Japanese Edamame Beans df, gf, v 10.0

Selection of Local & Spanish Olives df, gf, v 10.0

Garlie Prawns gf 19.5

Mushroom Croquettes 19.5

w aioli 🔻

Chilli and Sesame Crispy Chicken Wings df, gf 19.5

Steamed Mussels in Thai Green Coconut Curry Broth df, gf 19.5

If local food (provincially sourced), gf gluten free, n contains nuts, df dairy free, v vegan