



LUNCH SET MENU 1:
any 2 courses \$45 OR 3 courses \$60pp

ANTIPASTI STARTER – TO SHARE:

cured meats, salmon gravlax, olives, soft & blue cheeses, house-made chutney, served with fresh baked bread d*/g*/n*/v*

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MAINS - A CHOICE OF:

Cajun-spiced fish salad
soba noodles, slaw & fennel salad, lime & garlic dressing df*

Greytown butchery beef and Worcestershire sausages, buttery mash, wholegrain mustard gravy gf

Wild mushroom risotto,
toasted pinenuts, baby spinach, truffle oil, crispy sage gf/df*

Ground local beef burger, buttermilk bun, Makikihi fries
blue cheese, lettuce, mushroom, onion jam, horseradish mayo df*/gf*

DESSERTS – TO SHARE:

Selection of mini desserts

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Cheeseboard

*All menu items are subject to change according to seasonality and availability.
Please advise us if you have any dietary requirements.*



LUNCH SET MENU 2:
any 2 courses \$50 OR 3 courses \$65pp

STARTERS - A CHOICE OF:

Union Square soup of the day with ciabatta

Baked St Marcellin Cheese,
confit garlic, rosemary, caramelized onion, freshly baked bread gf*/n

Bruschetta: balsamic roasted red onion, butternut pumpkin, ricotta, tree nuts,
honey drizzle df*/gf*/n*

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MAINS - A CHOICE OF:

Cajun-spiced fish salad
soba noodles, slaw & fennel salad, lime & garlic dressing df*

Greytown butchery beef and Worcestershire sausages, buttery mash, wholegrain
mustard gravy gf

Wild mushroom risotto,
toasted pinenuts, baby spinach, truffle oil, crispy sage gf/df*

Ground local beef burger, buttermilk bun, Makikihi fries
blue cheese, lettuce, mushroom, onion jam, horseradish mayo df*/gf*

DESSERT - A CHOICE OF:

Lemon, lime & blueberry pudding, tuile biscuit, blackberry ice cream nf*

Poached apple & tamarillo crème brulee, vanilla ice-cream, coconut brittle nf*

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