

LUNCH SET

Menu A: Starter & Main - \$50pp

Menu B: Starter, Main & Dessert \$65pp

Add glass of Sparkling on arrival +\$12pp

required for bookings of 15+

GRUMP

Starter to Share

ANTIPASTI PLATTER

Chef's selection of charcuterie, pate, pickles, local olives, artisan breads, Olivo extra virgin olive oil, dukkah

Choice of Main

NASHVILLE HOT CHICKEN BURGER, our own Nashville style chicken, lettuce, pickles, kewpie mayo, Makikihi fries [n/d]

BEER BATTERED FISH & CHIPS

fresh gurnard fillet, orange sesame slaw, tartare & lemon [g*/n/d]

PERI PERI CHICKEN, spicy marinated half chicken, potato lattice, side Portuguese salad [g*/n/d]

RIB EYE STEAK FRITES, grilled ribeye steak served medium, hollandise sauce, Makikihi fries [g*/n]

GOODNESS BOWL, house marinated spicy chickpeas, quinoa, pickled cucumber & red onions, sesame and orange carrots, avocado smash, rocket [ve/n/v/g/d]

Desserts (Menu B)

BERRY CHEESECAKE, set cheesecake, berry compote, cookie crumble [g/n/v]

CLASSIC CREME BRULEE, vanilla creme brulee [g/n/v]

KĀPITI ICE CREAM & SORBET SELECTION [v/ve*/g*/d*/n*]

Extras: Table Sides

Makikihi fries [ve*/g*/n] 13

Polenta Caponata, crispy polenta sticks, parmesan, olives, peppers, capers, spring onions [v/ve*/n/g/d] 13

Green beans, broccoli, wild spinach, feta, almonds, hollandaise [n*/g/d*/v*] 13

Portuguese salad, sundried tomatoes, feta cheese, roasted peppers, stuffed green olives, carrots, red wine vinaigrette [v/ve*/d*/n/g] 13

g=gluten free; n=nut free; d=dairy free; ve=vegan; v=vegetarian;
*dish may be adapted; trace elements may remain
Menu and prices subject to change after booking

XMAS THEMED

Menu A: Starter, Main & Dessert \$79.5pp

Add glass of Sparkling on arrival +\$12pp

required for bookings of 12+

[not available on Christmas Day]

GRAND

Starter to Share

ANTIPASTI PLATTER,

Chef's selection of charcuterie, pate, pickles, local olives, artisan breads, Olivo extra virgin olive oil, dukkah

Choice of Main

TURKEY ROULADE,

parsnip puree, garlic butter new potatoes, green beans, red wine jus

SWISS BROWN MUSHROOM RISOTTO, parmesan, spinach, cream, truffle oil, toasted pine nuts, microgreens [v/ve*/d*/n*]

Desserts

CHRISTMAS PAVLOVA,

chantilly cream | fresh berries | cream patisserie [v/g/n]

KĀPITI ICE CREAM & SORBET SELECTION [v/ve*/g*/d*/n*]

Extras: Table Sides

Makikihi fries [ve*/g*/n] 13

Polenta Caponata,
crispy polenta sticks, parmesan,
olives, peppers, capers, spring onions
[v/ve*/n/g/d] 13

Green beans, broccoli, wild spinach,
feta, almonds, hollandaise
[n*/g/d*/v*] 13

Portuguese salad,
sundried tomatoes, feta cheese,
roasted peppers, stuffed green olives, carrots,
red wine vinaigrette [v/ve*/d*/n/g] 13

g=gluten free; n=nut free; d=dairy free; ve=vegan; v=vegetarian;

*dish may be adapted; trace elements may remain

Menu and prices subject to change after booking