

# 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+*

## 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

*Menu is subject to change after booking*

g=gluten free; n=nut free; d=dairy free; ve=vegan; v=vegetarian; \*dish may be adapted; trace elements may remain

GRAND

# 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

*Menu is subject to change after booking*

g=gluten free; n=nut free; d=dairy free; ve=vegan; v=vegetarian;  
\*dish may be adapted; trace elements may remain