

# 3 COURSE LUNCH

\$59.5pp

Inc. glass of Mionetto Prosecco, Tiawaiwaka Pinot Noir,  
The Maker Sauvignon Blanc, Grant Burger Shiraz,  
Tap Beer [Monteith's or Export] or Non-Alcoholic

3 Course

## Starters

SPICED BUTTERNUT SOUP, cream, feta crumb,  
toasted sourdough [v/ve\*/n/g\*]

GREEK SALAD salad greens, crumbled feta, sun-dried tomatoes,  
kalamata olives, pickled red onions, Greek dressing [v/d\*/n/g]

## Mains

SMOKED SALMON & PRAWN LINGUINE, capers, chilies,  
yuzu cream sauce, Olivo's lemon olive oil [n/d\*]

SWISS BROWN MUSHROOM RISOTTO, parmesan, spinach, cream,  
truffle oil, toasted pine nuts, microgreens [v]

BEEF BURGER, beef patty, cheddar, lettuce, porcini mustard,  
onion straws, brioche bun, Makakihi fries [g\*/n/d\*]

BEER BATTERED FISH & CHIPS,  
fresh gurnard, orange sesame slaw, tartare & lemon [g\*/n/d]

## Dessert

STICKY DATE PUDDING, warmed pudding, butterscotch sauce,  
vanilla ice cream [n/v]

CLASSIC TIRAMISU, espresso mascarpone,  
amaretto liqueur, sponge fingers [v]

CHOCOLATE & HAZELNUT MOUSSE, Chantilly cream,  
feuilletine, amarena cherries [g/v]

## Table Sides

Makakihi fries [ve\*/g\*/n] 13

Mozzarella Mash Potatoes  
[g/n/v] 13

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

Salad greens, crumbled, feta,  
sun-dried tomatoes,  
kalamata olives, pickled red onions,  
Greek dressing [v/d\*/n/g] 13