

# LUNCH

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## Starters

WARMED OLIVES & ALMONDS [d/g/v/ve/n\*] 12.9

ARTISAN BREADS, Leafyridge extra virgin olive oil, dukkah, roast garlic butter [n/v/ve\*/g\*/d\*] 18

SPICED BUTTERNUT SOUP, cream, feta crumb, toasted sourdough [v/ve\*/n/g\*] 21.5

SLIDER TRIO, 1 grilled beef, 1 fried chicken, 1 pulled pork [g\*/n] 24 or 29.5 with Makikihi fries

CHICKEN LOLLIPOPS, frenched winglets [n] 22  
choice of: buffalo & bleu [g], sriracha mayo [g/d] or honey bbq [d]

LOADED FRIES, bbq pulled pork, warm cheese sauce [g\*/n] 19.5

SEASONED CALAMARI, lightly coated & fried, lemon mayo, side of pickled chilies [g/n] 21

SMOKED BACON & PUMPKIN ARANCINI, kalamata olives, blue cheese dip [n] 23

## Mains

BEEF BURGER, beef patty, cheddar, lettuce, porcini mustard, onion straws, brioche bun, Makikihi fries [g\*/n/d\*] 32

BEER BATTERED FISH & CHIPS, fresh gurnard, orange sesame slaw, tartare & lemon [g\*/n/d] 32

SLOW BRAISED BEEF SHORT RIB, mozzarella mash potatoes, sautéed vegetables, pan jus [g/n] 38

PURE PORK BANGERS, mozzarella mashed potatoes, braised savoy cabbage, red wine jus [g/n] 29

SMOKED SALMON & PRAWN LINGUINE, capers, chilies, yuzu cream sauce, Olivo's lemon olive oil [n/d\*] 38

SWISS BROWN MUSHROOM RISOTTO, parmesan, spinach, cream, truffle oil, toasted pine nuts, microgreens [v] 36

GOURMET POT PIE OF THE DAY, Makikihi fries 32

GREEK SALAD, salad greens, crumbled feta, sundried tomatoes, kalamata olives, pickled red onions, Greek dressing [g/ve\*/d\*] 20 or 29 with fried calamari

## Table Sides

Makikihi 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

# 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