

LUNCH SET MENU

\$30 pp for 1 course; \$45 for any two courses.

Menu is seasonal and subject to change.

- Add Garlic Bread & Warmed Olives w/ Almonds on arrival \$10pp
- Add La Michelle méthode traditionnelle on arrival for \$12.5pp



STARTER

TUNA CEVICHE d/n/g

yellowfin tuna | pickled ginger & radishes | cucumber salad | yuzu dressing | smoked coconut cream

DUCK AND BLOOD-ORANGE SALAD d/g/n/v*

confit duck breast | blood orange salsa | mandarin & kumara puree | pomegranate glaze | micro green salad | vegetarian option is w/o duck

FARMHOUSE PÂTÉ g*/n

free range duck livers | red onion marmalade | cornichons | grilled baguette

MAIN

CHICKEN COBB SALAD n/g*/d*

smoked chicken breast | prosciutto | boiled eggs | pecorino romano | cherry tomatoes | croutons | **choice of:** creamy ranch **OR** house vinaigrette

RATATOUILLE n/d/g/ve

heirloom tomatoes | aubergine | courgette | capsicums | oregano oil | micro green salad

BEEF SMASH BURGER n/g*/d*

two beef smash patties | american cheese | tobacco onions | candied jalapenos | bbq sauce | Kewpie mayo | brioche bun | shoestring fries

TUATARA BEER-BATTERED FISH & CHIPS d*/g*/n*

petit salad | lemon | house-made tartare

REUBEN SANDWICH ON RYE g*

corned beef | sauerkraut | swiss | thousand island dressing | gherkin | fries

MEDITERRANEAN PANINI n/v

roasted aubergine | manchego cheese | harissa | fire roasted red peppers | tomato basil sauce

DESSERT

DARK CHOCOLATE & HAZELNUT MOUSSE v

chantilly cream | dessert dukkah crumb | amarena cherries

VANILLA PANNA COTTA g/v

rhubarb syrup | rhubarb compote | pistachio praline

AFFOGATO v/g*/n*

espresso | vanilla ice-cream | biscotti | Creme de Cafe, Frangelico or Amaretto