

3 COURSE LUNCH

\$55pp.

Inc. glass of Mionetto Prosecco, The Maker Sauvignon Blanc,
Grant Burger Shiraz or Tap Beer [Monteith's, Export or Tui]

Winter '24

Starters

FRENCH ONION SOUP, rich beef stock, gruyère croutons,
toasted Clareville sourdough [n/g*]

WINTER SALAD Kale, feta, sun-dried tomatoes,
kalamata olives, pickled red onions, Greek dressing [v/d*/n/g]

Mains

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

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]

Dessert

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

Table Sides

Makikihi Hot Chips [ve*/g*/n] 13

Mozzarella Mash Potatoes
[g/n/v] 13

Braised savoy cabbage, pine nuts,
bacon lardons [n*/g/v*] 13

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