

# 3 COURSE LUNCH

11:00am to 2:30pm - \$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