

MENUS FOR GROUP LUNCHES

menus subject to change

OPTION ONE: 3 courses \$55pp

STARTERS – FOR THE TABLE TO SHARE:

Charcuterie Board: Selection of cured meats,
mustard fruits, house-made chutney

Fresh baked bread, local Extra Virgin olive oil,
marinated local olives, house-made dukkah

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#### MAINS - A CHOICE OF:

Beer battered fish of the day, makikihi fries, tartare sauce,  
slaw with almonds, tarragon, yoghurt

Pork and sage sausages, buttery herb mash, wholegrain mustard gravy

Wagyu beef burger, bacon, lettuce, tomato, smoked tomato relish  
in a brioche bun with makikihi fries, porcini mustard aioli

Wild mushroom risotto, pinenuts, baby spinach, crispy sage

Pappardelle with braised lamb ragù, peas and olives

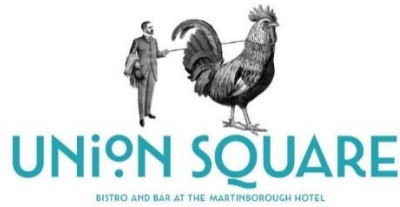
*OPTIONAL SELECTION OF SIDE DISHES SERVED WITH MAINS \$5pp*

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DESSERT TO SHARE:

Selection of petit fours
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French & local cheeses, bread, crackers,
chutneys & relishes



OPTION TWO: 2 courses \$45 or 3 courses \$60pp

STARTERS - A CHOICE OF:

Duck Liver parfait, lavosh cracker, apricot chutney

Classic French Onion soup, gruyere cheese

Citrus ceviche: fresh market seafood, lime & rice wine dressing,
Vietnamese mint, radish, cucumber, green apple

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slaw with almonds, tarragon, yoghurt

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Wagyu beef burger, bacon, lettuce, tomato, smoked tomato relish  
in a brioche bun with makikihi fries, porcini mustard aioli

Wild mushroom risotto, pinenuts, baby spinach, crispy sage

Pappardelle with braised lamb ragù, peas and olives

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DESSERT - A CHOICE OF:

Dark chocolate fondant, vanilla bean ice cream, chocolate crumb

Pecan Tartlet, maple ice cream, salted caramel sauce

Selection of ice cream and sorbets