



Lunch Menu

Oysters 36 ½ Doz 72 Doz

Natural with Shallot Vinaigrette *or* Tempura with Wasabi Mayonnaise

Pumpkin Falafel 22

Pita, Hummus, Feta, Tzatziki, Pickled Carrot, Dukkha *Dfa Veg*

Devilled Crab 22

Avocado Salsa, Salt & Pepper Salad *Df Gfa*

Thai Salad 26

Pawpaw, Coconut, Mung Beans, Coriander, Mint, Chilli, Shallots, Peanuts, Nam Jim Sauce *Gf Df Veg*

Heirloom Tomato Salad 33

Wairiri Stracciatella, Grilled Mango, Pepitas, Little Stem Micro, Herb Dressing *Veg Gf*

Caesar Salad 27

Pancetta, Poached Quail Egg, Parmesan, Cos, Anchovy Caesar Dressing, Croutons *Gfa*

Confit Duck Salad 32

Raddichio, Gem Lettuce, Orange, Pomegranate, Sesame, Spring Onion, Sesame Dressing *Gf Df*

Add Chicken or Prawns to any salad + \$7

Green-shell Mussels

Weather and Catch Permitting

Bacon Cider Broth, Spring Onion, Crusty Bread *Gfa*

500g 22 1kg 36

Aikmans' Mac & Cheese 24

Four Cheese Sauce, Bacon, Mushroom, Sundried Tomatoes, Garlic and Parmesan Crumb

Risotto 29

Spring Pea, Greens, Candy olive Crumb, Parmesan Custard, Mascarpone, Watercress *Veg Gfa*

Market Fish MP

Chefs Creation Ask Your Server For Today's Special

Fish Finger Sandwich 28

Crumbed Goujon, Lemon Mayo, Watercress, Pickle, Tartare Butter, Brioche, Fries

Steak, Egg, & Chips, 225 gram Ribeye 45

Chips, Fried Egg, Salad, *Choice of Red Wine Jus or Peppercorn Sauce Gf Dfa*

Angus Beef Burger 27

Swiss Cheese, Pickles, Caramelised Onion, Lettuce, Burger Sauce, Fries *Gfa Dfa*

Bbq Jackfruit Burger 27

Slaw, Egg Free Aioli, Cheese, Fries *Gfa Dfa Veg*

*All our produce is sourced locally and is free range and organic wherever possible
Gf-gluten free, Gfa-gluten free available, Df-dairy free, V-Vegan, Veg-Vegetarian*