



LUNCH | MENU

Small Plates

- Marinated Olives **12**
V, VG
- House-made Sourdough, Butter & Hapuku Olive Oil **15**
V, D, G
- Hapuku Garden Soup **23**
- Garlic Pangrattato, Toasted Pumpkin Seeds, Fresh Herbs **25**
V
- Green Lipped Mussels **25**
Smoked Chilli Sauce, Coriander, Lime
F, D

Mains

- Slow Braised Beef Tacos **30**
Sriracha Mayonnaise, Cabbage, Coriander,
G
- Crispy Black Pepper Chilli Tofu Tacos **30**
Sriracha Mayonnaise, Cabbage, Coriander
V, VG, Sy
- Market Fish **42**
Red Curry, Coconut & Kaffir Rice,
Fried Shallots, Herb Salad
F
- Spinach Tagliatelle **38**
White Pork Ragu, Pine Nuts, Fried Sage,
Parmigiano Reggiano
P, G, D, N
- Mediterranean Platter **48**
Cured Meat, Chesses, Garden Jam, Hapuku Olive
Oil, Grilled Home-made Sourdough
P, D, G

Sides

- Fries & Aioli **15**
V, VG
- Green Salad, Baby Peas, Lemon Vinaigrette **18**
V, VG

Dessert

- Cheeseboard **35**
Garden Jam, Lavosh, Dried Fruit
V, D, G
- Sorbet **18**
Mascarpone, Meringue, Pistachio Crumb
V, D, G
- Affogato **18**
Vanilla Bean Ice-Cream, Single Shot Espresso
V, D