



## LUNCH MENU

### APPETIZERS

#### **DUKE'S SPRING SALAD (DF, GF, VG)**

WITH MESCLUN, ARTICHOKE HEARTS, CHERRY TOMATO,  
CUCUMBER, CARROT, VINAIGRETTE

**\$21.00**

#### **HERB AND CHEESE TORTELLINI (VG)**

WITH COCONUT CREAM, PUMPKIN VELOUTÉ,  
PUMPKIN SEEDS, PARMESAN

**\$24.00**

#### **COLD-SMOKED SOUTH ISLAND SALMON**

WITH WASABI AIOLI CREAM, CAPERS, ONION RINGS,  
WHOLEMEAL BREAD AND BUTTER

**\$25.00**

#### **EYE-FILLET OF BEEF CARPACCIO (GF)**

ON ROCKET, WITH HOME-MADE POTATO CHIPS,  
PICKLED ONION, ORANGE BALSAMIC VINEGAR,  
CREAMY HORSERADISH SAUCE

### SIDE DISH

#### **SEASONAL STEAMED VEGETABLES**

TODAY'S MARKET SELECTION

**\$7.50**

**GF:** GLUTEN-FREE **DF:** DAIRY-FREE **V:** VEGETARIAN **VG:** VEGAN  
PLEASE NOTIFY OUR STAFF OF ANY DIETARY REQUIREMENTS





## LUNCH MENU

### MAIN COURSES

#### **TOASTED BABY BEETROOT GNOCCHI (V)**

IN BECHAMEL SAUCE, WITH GREEN PEAS AND PARMESAN

**\$41.00**

#### **BEER-BATTERED FISH AND CHIPS**

FRESH TERAHI, GOLDEN SEASONED CHIPS, MARROWFAT  
MUSHY PEAS, TARTAR SAUCE, MALT VINEGAR

**\$45.00**

#### **ROASTED HERB-CRUSTED CHICKEN BREAST (GF)**

IN CREAMY GARLIC VELOUTÉ, WITH ROASTED BABY POTATOES,  
AND STEAMED SEASONAL VEGETABLES

**\$47.50**

#### **GRILLED EYE-FILLET OF BEEF (GF)**

COOKED TO YOUR LIKING, IN RED WINE JUS, WITH BEARNAISE SAUCE,  
MASHED POTATO, PICKLED SHALLOTS, AND STEAMED SEASONAL VEGETABLES

**\$57.50**

#### **PAN-SEARED SOUTH ISLAND SALMON (GF)**

IN LEMON-BUTTER SAUCE, ON WARMED MIXED BEAN  
AND CAPSICUM SALAD, WITH A RED PEPPER COULIS

**\$59.50**

#### **ROASTED RACK OF BAY OF PLENTY LAMB (GF)**

WITH A RED WINE JUS, MASHED POTATO, PARSNIP PUREE,  
HERB ARTICHOKE, GREEN PEAS, AND STEAMED SEASONAL VEGETABLES

**\$59.50**

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## LUNCH MENU

### DESSERTS

#### SELECTION OF SORBETS (GF,DF, V, VG)

TODAY'S CHOICES

**\$17.50**

#### BREAD AND BUTTER PUDDING (V)

WITH MARMALADE JAM, ENGLISH CUSTARD,  
AND VANILLA BEAN ICE CREAM

**\$18.00**

#### VANILLA YOGHURT CHEESECAKE (V, VG)

WITH MIXED BERRY COMPOTE, STRAWBERRY JELLY,  
AND TODAY'S SORBET AND ANZAC CRUMBLE

**\$19.00**

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## SNACKS MENU

**HAND-CUT POTATO FRIES (V)**  
WITH TOMATO SAUCE AND AIOLI  
**\$10.00**

**VEGETABLE SPRING ROLLS (V)**  
WITH CREAMY CHILLI DIP  
**\$12.00**

**TEMPURA PRAWNS**  
WITH HONEY-MUSTARD GLAZE AND SPRING ONION  
**\$15.00**

**HAND-CUT TRUFFLE FRIES (V)**  
WITH ONION AIOLI, AND PARMESAN  
**\$15.00**

**TOASTED GARLIC BREAD (V)**  
WITH TOMATO RELISH AND BASIL PESTO  
**\$17.50**

**CRISPY SQUID**  
WITH TOGARASHI AND TARTAR SAUCE  
**\$17.50**

**POPCORN CHICKEN**  
WITH CHILLI SAUCE AND TOMATO SAUCE  
**\$25.00**

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