

FISH

Lunch Menu

Small Plates

- MUSHROOM SOUP focaccia, butter | 22
- SPICED CALAMARI TANG TANG ancho chili mayo | 24
- MASSIMO'S BURRATA gordial olive, burnt mandarin | 26
- WEST COAST WHITEBAIT FRITTER caper beurre blanc | 40
- NATURAL OYSTERS chardonnay mignonette (4) | 26

Large Plates

- BRAISED BEEF RIBS parsnip, potato mash, sticky soy glaze | 32
- CIDER BATTERED BLUE COD chips, caviar ranch dressing | 32
- PENNE A LA VODKA creamy tomato, parmesan, vodka sauce | 32
- RYE GNOCCHI pumpkin, brown butter, burnt honey, pecorino | 32

Sides

- ICEBERG WEDGE ranch dressing, ricotta de salata | 16
- ROASTED CARROTS halloumi, golden raisin, honey | 19
- CHARRED BROCCOLINI crispy nori, sesame whip | 14
- KUMARA FRIES black garlic mayo, parmesan | 16
- GOLDEN FRIES truffle aioli | 16

Sweets

- CHAI & BISCOFF TIRAMISU mascarpone, espresso | 20
- STICKY TOFFEE PUDDING bourbon caramel, vanilla bean ice cream | 20
- HONEY CREME BRULEE honeycomb, seasonal fruits | 20

Please let us know of any allergies or dietary requirements and we will do our best to cater for you and your guests
Please note that a 2% surcharge applies to credit card payments

Our menu may change due to seasonality and availability