

DISHERY

The Long Lunch Club

Choose from:

CHARRED BOAT SHED BAKERY BREAD (V)

Nduja and bull kelp butter

VIAVIO BURRATA (NGA)

Golden baby beetroot, Black Doris plum, ice plant

STEWART ISLAND BLUE COD CRUDO (NGA)

Rose marinated smoked cod, buttermilk, crispy shallot, mandarin, beach spinach

CRISPY POLENTA + ASPARAGUS (NGA • V)

Poached egg, truffle, shaved asparagus, pecorino

LIME + CHILLI CHICKEN ARROSTICINI

White anchovy mayo, fermented chilli

BBQ LUMINA LAMB RIBS (NGA • DF)

Spring onion salsa verde, Toni's rocket

LAKE OHAU WAGYU BEEF SLIDERS

Milk bun, burger sauce slaw, aged cheddar, gherkin

SHOESTRING FRIES (NGA • DF)

Parmesan, rosemary salt, black garlic aioli

BBQ NEVIS GARDENS ASPARAGUS (NGA • DF)

Preserved lemon, candied walnuts

MATCHA FRENCH TOAST BITES (V)

Bakery brioche, Tongan vanilla, caramel mascarpone, hazelnut hokey pokey

DISHERY PINEAPPLE LUMP

Candied ANZAC biscuit, chocolate ganache, smoked chilli pineapple

Choose from:

APEROL SPRITZ

VACATION

Hazy Pale Ale 4.9%

CANYON GOLD

Lager 4%

SADDLEBACK BY PEREGRINE

Rosé | Chardonnay | Pinot Gris

Non-alcoholic options available