



LADIES LUNCH JULY 2026

12pm-3pm, Monday-Sunday

Three courses, \$59pp

TO BEGIN

A glass of Te Kairanga wine

choose from Te Kairanga Estate Sauvignon Blanc, Rosé, Pinot Noir
or Te Kairanga Runholder Chardonnay

ENTRÉE

Roast cauliflower & ricotta raviolo
pumpkin cream, sage, pinenut

MAIN – choice of

Market fish

crayfish orzo, roasted celeriac, spinach, lemon & chive crème fraîche

Beef cheek ragoût

parmesan pomme marquise, carrot purée

DESSERT

Café latte crème brûlée

mochaccino macaron

Vegetarian menu available on request. Most dietary requirements can be accommodated with advance notice.