



LUNCH MENU

		\$
SMALL PLATES		
Market Oyster	Natural with chardonnay mignonette, shallot (seafood, sulphites) Kilpatrick, bacon jam (molluscs, wheat, dairy)	7 8
Soup of the day	Sourdough	18
LARGE PLATES		
Canterbury Mushroom Brioche Dougnuts (v)	Pickle mushroom, whipped buffalo mozzarella, basil	29
Duck Tortellini	Pastrami, mushroom & chorizo ragu	37
Steak & Frites (nga)	Triple cooked hand cut fries, jus	43
Fish & chips (df)	Beer battered market fish, triple cooked hand cut fries, tartare, lemon, bone salt	32
Gnocchi (nga,v)	Confit, leek, Kahurangi blue, pistachio	28
Vegetable Bourguignon (df)	Mash potatoes, carrots, mushrooms, onions, gravy, cashew	38
Grilled Vegetable Salad (nga,df,vg)	Soft herbs, carrots, pickled mushroom, onions, gravy, hazelnut (n)	34
Roasted Brussel Sprout Salad (nga,df,vg)	Garden herbs, maple, hummus, pine nut, radish, olives (n)	33
SIDES		
Agria Fries	Triple cooked hand cut, ketchup salt, aioli	15
Duck fat potato skins (nga)	Smoked cheddar, mayonnaise	16
Onion rings	Rosemary salt, aioli	15
Buttermilk chicken	Hot honey, gravy, pickles	24
Garden Salad (nga, df, vg)	Chardonnay Vinaigrette (n)	15

LET US KNOW IF YOU HAVE ANY SPECIAL REQUIREMENTS

Dietary Indicators: [v] vegetarian [vg] vegan [nga] no gluten added [df] dairy free [n] contains nuts





DESSERT		\$
Peanut Butter & Jelly	Peanut parfait, marshmallows, salted peanuts praline, graham crackers	18
Vegan Banoffee Crumble (nga,vg)	Biscoff banana ice cream, caramelized banana, cream cheese foam, caramel popcorn	18
Choco chip cookie skillet	Toasted macadamia, French vanilla ice cream and Milo sauce	18
Affogato	French vanilla ice cream and little Madelaine cake	16

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