## Lunch Menu

Available from 11.30am – 4.30pm



Mozzarella, Shadow Blue & Feta.	30
Hawaiian Pizza Mozzarella, Ham & Rum-Soaked Pineapple P	30 izza
Meat Lovers Pizza Pepperoni, Roast Chicken, Smoked Brisket, Venison S sage, Wild Mushroom & Caramelized Onion Pizza	30 sau-
Pepperoni Pizza	30

Homemade Pizza Sauce, Cheese & Pepperoni

# Steak Sandwich & Makikihi Fries 35 Pleasant Point Butchery Aged Angus, Caramelized Onion, Beetroot Relish, Vine Ripen Tomatoes

Smoked Brisket Burger &	35
Makikihi Fries	
Spicy Avocado, Sour Cream, Chilli Beans	

Fish & Chips (GF)	30
Fresh Fish of the Day served with Chips, Salad and Tartare Dressing	
(Please ask staff what the fish of the day is)	

Bucket of Fries (DF) (VG)	13
Locally Produced fries from Makikihi	



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#### Hunter's Terrine (DF. GFA) 28

Wild Venison and Manuka Smoked Duck Terrine with Pickled Cucumber and Caramelized Onion Focaccia

#### Ocean Symphony Cocktail (DFA, GFA) 32

Seafood Cocktail with Salmon, Prawns, Mussels, Calamari and Cocktail Dressing on Buttered Brioche

#### Giant Salad (VG. DF. GFA) 25

Roasted Carrot and Parsnip, Puffed Quinoa Pumpkin, Bell Pepper with Sundried Tomato, Rocket Pesto, Watercress, and Rēwana Crumbs

#### Earth & Gold Risotto (V, GF) 39.5

Wild Mushroom Risotto with Aged Parmesan, Poached Egg and Manuka Honey Parsnip

#### Sun-kissed Watermelon on Greek Flatbread (V, DFA) 28

Feta, Honey, Fennel and Roasted Carrot Tapenade

#### Classic Seafood Chowder (GFA) 28

Creamy Seafood Chowder with Rewana Bread

#### Horopito Crispy Chicken Taco 25

Tomato, Chili, Cucumber, Spring Onion, Banana Blossom, Apple Salad and Minted Labneh

#### Confit Aoraki Salmon (GF) 32

Poached Salmon on a Cucumber and Watercress Jelly Bed, Served with a Citrus Salad