

# Lunch

**Garlic Bread** v 16

Ciabatta garlic bread and herbs

**Soup of the Day** 20

Served with a bread roll and butter

**Caesar Salad** gf\*, df\* 28

Romaine lettuce, streaky bacon, free-range poached egg, anchovies, croutons, shaved parmesan and creamy garlic dressing

**Summer Bowl** v, gf, df, vgn 28

Beetroot hummus, buckwheat, paprika roasted pumpkin and cauliflower, baby spinach and roasted pepitas

**Toastie** gf\* 28

Ham, colby cheese, Dijon mustard mayo, dill pickled gherkin, sourdough bread and fries

**Fish 'N' Chips** gf\* 32

Beer battered or pan-fried fish fillets, garden salad, fries and tartare sauce

**Chicken Matcha Curry** gf, df 38

Tender chicken pieces cooked in Thai green curry paste, kaffir lime leaves, matcha powder, coconut milk, baby corn and Bok-choy served with coconut rice

**Burger** v\* 34

Black Angus beef patty, cos lettuce, pickled onion & gherkin, grilled bacon, Colby cheese, brioche bun, BBQ ranch sauce and fries

*\*Vegetarian patty available on request*

**Risotto** v, gf, vgn\*, df\* 35

Black fungus mushroom risotto, white wine poached black fungus, crispy kale, shaved parmesan and roasted pine nuts

**SIDES** 13 each

Garden salad, French fries

Potato wedges, Steamed vegetables

## DESSERTS

**Ice cream** v, gf 16

Kapiti Central Otago black Doris plum ice cream and stewed plums

**Cheesecake** 19

Sweet & salted mascarpone cheesecake, chocolate swirl, caramel sauce and chocolate pretzel crumbs

**Please advise our friendly staff of any allergies or dietary requirements**

vegetarian (v), vegan (vgn), gluten-free (gf), dairy-free (df), option available (\*)

*Gluten-free dishes may contain traces of gluten*