

# BREAD, SALAD & SOUP

Sour dough roll 4

Crusty hot baked loaf w/ Lewis Road butter 12

Six freshly-shucked oysters w/  
shallot chardonnay vinegar, white balsamic cucumber granita 29

Chameleon soup 15

Seafood chowder; mussels, clams, fish, and salmon 22

Caesar salad w/ baby cos, white anchovies, bacon, croutons,  
Grana Padano, grilled chicken 22

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## LUNCH PLATES

Yellowfin tuna, miso eggplant, tempura coastal greens, crisp garlic, shiso, shiitake, dashi sauce 28

Silver Fern Farms Aged Beef Tenderloin, green pea crust, black garlic mash, carrot pickle,  
shiitake & edamame salad, umami butter 28

*Winner Best Beef dish NZ Silver Fern Farms 2018*

Roast groper parsley crust, leek and potato ragout, truffle foam, Jerusalem artichoke chips 28

Silver Fern Farms venison short loin, fig, cauliflower, goat curd puree,  
beetroot, beet kraut, beetroot tile, sorrel 28

*Winner of the Silver Fern Farms Emerging Chef of the year 2018*

Duck breast twice cooked, kumara ginger puree, romanesco, mandarin, almond, mandarin gastrique 28

Beer battered fish w/ tartare sauce, tomato sauce, organic salad and Provençal fries 26

Beetroot risotto, gorgonzola, wild thyme, honey, walnuts, red onion 28

## SIDES

Provençal shoestring fries w/ Espelette  
mayonnaise

11

Spätzle, quark, caramelised onion and speck

Organic salad greens, cherry tomato,  
avocado, raspberry vinaigrette

Winter vegetables, herbed truffle crème  
fraiche and hazelnuts

## BUSINESS LUNCH

32

Prix fixe item of the day with your choice of side, followed by hand-crafted espresso coffee by Vittoria Coffee or one of the many traditional and herbal teas from TWG.

*Available Monday – Friday*

CHEF DE CUISINE

PAUL LIMACHER