



Lunch Menu



ENTRÉES

Sesame Seared Tuna

Asian cucumber salad & wonton crisps

\$25

Chef's Soup of the Day

Served with warm bread & butter

Please refer to Chef (v)

\$19

Saffron Arancini

Goats' feta, fior di latte mozzarella,

Pecorino, leek, saffron mayo (v)

\$20

Salmon Sashimi

Stewart Island salmon, served with hot grapeseed oil,

Sesame seeds, soy, ginger & chives (gfo)

\$23

Seafood Chowder

Blend of shrimp, fish, mussels, and squid in a rich, creamy base.

Served with toasted baguette

\$24

Fried Calamari

Served with Creamy Lemon Mayonnaise

\$24

MAINS

Green Lipped Mussels

Creamy tomato Thai curry, fresh basil, served with toasted garlic baguette
\$32

Thai Beef Salad

*Grilled, marinated beef, coriander, cucumber, red onion, mint, crispy noodles
and salad greens, tossed in spicy Thai dressing*
\$30

Ravioli

*Filled with fresh prawns, scallops, free-range pork,
coriander, chives and spicy Sichuan Pepper*
\$33

Pork Bao Buns

Black pepper soy glaze, pickled cucumber, coriander
\$24

Distinction Beef Burger

Double Wagyu patty, American cheddar, tomato, lettuce, BBQ sauce, pickles, mayonnaise
\$32

Blue Cod

Pan seared, Paris mash, capers, lemon butter
Entree \$32 - Main \$49

Wagyu Scotch Fillet 250 g

*MBS 4+, wild mushroom, mustard cream sauce, red wine jus
Choice of Paris mash or fries (gfo)*
\$52

Wild Mushroom Casarecce

Fresh pasta, wild mushrooms, confit garlic, truffle cream, parmesan & hazelnut
Gluten- free pasta available +\$3 (v)
\$35

Buffalo Chicken Wings

*Crispy buffalo chicken wings, served with carrot and cucumber sticks,
fries and a side of creamy ranch dipping sauce.*
\$28

SIDES

Fries

Parmesan, mayonnaise (gfo, v)

\$15

Paris Mash

Butter, chives (gfo, v)

\$15

Avocado Salad

Cucumber, baby cos, French vinaigrette (gfo, v)

\$19

Seasonal Vegetables

Steamed, served with French vinaigrette

\$15

DESSERTS

Cheesecake

Please refer to Chef

Served with fresh cream and cherry compote

\$24

Warm Plum & Apple Crumble

Warm compote of plum and spiced apple,

In a crisp filo pastry basket, topped with golden toasted crumble,

served with vanilla ice cream and fresh pouring cream

\$24

Affogato

Vanilla gelato, espresso

Choice of Frangelico, Amaretto or Baileys (gfo, v)

\$23

Chocolate Hazelnut Tart

A creamy hazelnut caramel and dark chocolate tart

served with chocolate ice cream and a delicate hazelnut tuile

\$24

Banana Split

Banana, 3 scoops of ice cream, berry coulis, chocolate sauce and whipped cream

\$19

Selection of Local Cheese

Quince, fresh fruit, local honey, crackers (v)

1-2 People - \$26

4-6 People - \$78