



## Lunch Menu

### **House-Baked Sourdough & Smoked Butter**

sea salt and chives

\$15

### **Soup of the Moment**

Ever changing seasonal flavor, served with a classic Southland cheese roll

(v, gf available)

\$19

### **Seafood Chowder**

A Southland specialty, European Bakery seeded ciabatta,

assorted fresh local seafood with garden herbs

\$24

### **Truffle Parmesan Fries**

Skin-on fries, Italian parsley

(v, gf)

\$17

### **Beetroot Arancini**

Tangy goats cheese, dill mayonnaise, pistachio, golden beets

(v)

\$22

### **Sesame Crusted Tuna**

Chilli crisp, scallion, coriander, radish, pickled ginger mayo, fried wonton

(gf available)

\$26

### **Grilled Lamb**

House-made flatbread, baba ghanoush, herbs, feta, dukkha

(gf available)

\$30

### **Pork Belly Bao Buns**

Hoisin Glaze, house slaw, coriander, Japanese mayo

\$24

### **Fish Tacos**

Harbour Fish gurnard served with corn tortillas, slaw, Mayan spice, pickled onion,  
coriander & lime mayonnaise  
(gf available)  
\$26

### **Wild Mushroom Casarecce**

Fresh pasta, exotic wild mushrooms, truffle cream and a hazelnut crumb  
(v, gf available)  
\$35

### **Clam Linguine**

Cloudy Bay Diamond shells, Italian parsley, white wine, butter, garlic, bacon rye crumb  
\$36

### **Caesar Salad**

Local cos lettuce, prosciutto crisp, croutons, 6-minute egg,  
parmesan shavings, house dressing  
(gf available)  
\$28

### **Thai Beef Salad**

Marinated steak, iceberg lettuce, vermicelli noodles, tomato,  
pickled cucumber,  
soy & sesame dressing, coriander, fried shallots  
(gf)  
\$30

### **Blue Cod**

Panfried, served with Paris mash, broccolini, capers, lemon butter  
(gf)  
Entrée \$32 - Main \$49

### **Buttermilk Fried Chicken Burger**

Hot honey, ranch dressing, pickles, lettuce, skin-on fries  
\$29

### **Distinction Beef Burger**

Smashed patties, cheddar, lettuce, tomato, pickles,  
special sauce, skin-on fries  
(gf available)  
\$32