

LUNCH

NIBBLE

Wellington sourdough bread & whipped butter	6.5
Warmed green olives & smoked almonds	10

MUNCH

Soup & Wellington sourdough bread	15
Chicken, bacon, brioche burger, smoked tomato chilli sauce, aioli, leaves & fries	24
Cauliflower, kale, halloumi fritters & green tahini dressing	22
Floriditas fish pie, leaves & lemon	22.5
Sorrel, spinach, lemon risotto & parmesan parsley crumb	21
“Cloudy Bay” Tuatua, garlic, chilli, white wine, flat leaf parsley linguine	27
Chickpea, roast kumara, Kiwi quinoa, spinach, shredded Brussels sprouts, preserved lime & grain mustard dressing	24
Hot grilled “Bostock” chicken salad, cucumber, chargrilled broccoli watercress, carrot, watercress, parsnip crisps & green herb dressing	25
Pan fried fish, baby spinach leaves cos, primo black olive & orange salad	29
Chargrilled sirloin steak, mustard butter sauce, chargrilled broccoli	38

STILL NEED BREAKFAST

Shaved Brussels sprouts, marinated feta frittata & soft leaves	19
Poached eggs, spinach, char-grilled broccoli, sorrel hollandaise & sourdough toast	24
Smoked mackerel, herb, potato hash with a poached egg	21
Cameron Harrison pork sausages, bacon, poached eggs, mushrooms, hollandaise & toast	26.5

DESSERT

Affogato, vanilla bean ice cream, shot of Amaretto & espresso	17
Tamarillo, roast white chocolate mousse & kawakawa meringues	16
Brown sugar pavlova, rhubarb, orange, pistachio nuts & cream	16

EXTRA

Organic leaf salad, mandarin, fennel roasted fennel seed vinaigrette	8.5
Shoestring fries & aioli	9

CHEESE

Mt Eliza, unpasteurised Red Leicester & warm eccles cakes	21
St Augur blue cheese, Pedro Ximenez raisins & crackers	21