



Lunch

Please select for your group one choice for each course
(all dishes subject to availability)

If you require something different, wish to add more courses, have dietary requirements or would like a bespoke menu designed specifically for your lunch party, I am more than happy to help.

To start

Sourdough bread / local olive oil / artisan butter
Olives marinated in lemon and thyme

To follow

Grilled free range chicken / caesar salad

Roast Stewart island salmon / asparagus / lentils / chorizo / capers / almond / rocket salad

Steamed green lip mussels / coconut / Thai spices / sourdough baguette

Braised lamb raviolis / kale / smoked paprika and tomato sauce / fresh parmesan

Local Zamora charcuterie / otago cheese board / crackers / chutney / baguette

Ricotta & spinach ravioli / toasted walnut / portabello mushroom / tomato & olive compote (v)

Blue cod tacos / lime and coriander slaw / avocado / chipotle yoghurt

Open reuben steak sandwich / sauerkraut / mustard / pickles / swiss cheese / rye bread

Hot smoked salmon poke bowl / sushi rice / pickles / coriander / peanut dressing

Whitestone halloumi / broccoli & kale salad / feta / almonds / orange

Smoked mushroom risotto / parmesan / rocket / lemon & thyme reduction (v)

Seasonal soup / sourdough ciabatta (v)

To finish

Otago cheeseboard / lavosh crackers / fruit bread / preserves

Green tea & coconut friand / strawberry / passion fruit sauce

Lemon posset / blueberries / meringue crumb / basil

Dark chocolate pot / chocolate crumb / raspberries

Vanilla crème brulee / rhubarb & apple compote

Carrot cake / cream cheese / caramel sauce