

# FISH

## Lunch menu

### To Start

- FOCACCIA BREAD truffled mascarpone (1) | 6  
NATURAL OYSTERS mignonette dressing (3) | 19  
BURRATINA citrus, mint, lemon oil | 26  
CAESAR SALAD boiled egg, parmesan, croutons | 22

### Main

Choice of one main dish served with a glass of house wine or beer | 39

- FREE RANGE CHICKEN BREAST truffle parmesan mash, red wine jus  
BEEF RUMP CAP golden fries, aerated béarnaise, pickled onion  
BEER BATTERED CHATHAM ISLANDS BLUE COD chips, caviar ranch dressing  
RYE GNOCCHI pumpkin, brown butter, burnt honey, pecorino

### Sides

- MIXED LEAF SALAD champagne dressing | 14  
GOLDEN FRIES truffle aioli | 14  
FRENCH BEANS toasted nori butter, sesame | 14

### Sweets

- VANILLA CRÈME BRÛLÉE cinnamon churros, strawberry sorbet | 20  
TIRAMISU espresso, chocolate, mascarpone | 20  
NEW ZEALAND CHEESE 18 | 25 | 32

Your choice of one, two or three pieces

Please let us know of any allergies or dietary requirements and we will do our best to cater for you and your guests  
Please note that a 2% surcharge applies to credit card payments

Our menu may change due to seasonality and availability