

# FISH

## Lunch menu

### To Start

- FOCACCIA BREAD truffled mascarpone (1) | 6  
NATURAL OYSTERS mignonette dressing (3) | 19  
BURRATINA confit tomato, persimmon, wild arugula | 26  
CAESAR SALAD boiled egg, parmesan, croutons | 22

### Main

- DEEP SEA FISH steamed vegetables, gremolata sauce | 41  
BEEF EYE FILLET golden fries, Maitre d'Hotel butter | 44  
BEER BATTERED CHATHAM ISLANDS BLUE COD chips, caviar ranch dressing | 42  
PENNE PASTA basil pesto, cherry tomato, parmesan | 32

### 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