

# FISH

## Lunch menu

Sat-Sun

### 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 |
- Add Bacon | 6

### Main

- MARKET 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
- RYE GNOCCHI pumpkin, brown butter, burnt honey, pecorino | 39

### Sides

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

### Sweets

- HONEY CRÈME BRÛLÉE Comvita honey, seasonal fruit | 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