

FISH

Lunch menu

Mon-Fri

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

WHITEBAIT FRITTER lemon beurre blanc emulsion

MINUTE BEEF SCOTCH STEAK golden fries, Maitre d'hotel butter, 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

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