

# FISH

## Lunch Menu

### Small Plates

- MUSHROOM SOUP focaccia, butter (v) | 22  
SPICED CALAMARI TANG TANG ancho chili mayo | 24  
MASSIMO'S BURRATA gordial olive, burnt mandarin (v) | 26  
WEST COAST WHITEBAIT FRITTER caper beurre blanc (gf) | 40  
NATURAL OYSTERS (4) chardonnay mignonette (df, gf) | 26

### Large Plates

- BRAISED BEEF RIBS parsnip, potato mash, sticky soy glaze (gf) | 32  
CIDER BATTERED BLUE COD chips, caviar ranch dressing | 32  
PENNE A LA VODKA creamy tomato, parmesan, vodka sauce (v) | 32  
RYE GNOCCHI pumpkin, brown butter, burnt honey, pecorino (v) | 32

### Sides

- ICEBERG WEDGE ranch dressing, ricotta de salata (v, gf) | 16  
ROASTED CARROTS halloumi, golden raisin, honey (v, gf) | 19  
CHARRED BROCCOLINI crispy nori, sesame whip (v, gf) | 14  
KUMARA FRIES black garlic mayo, parmesan (v) | 16  
GOLDEN FRIES truffle aioli (v) | 16

### Sweets

- CHAI & BISCOFF TIRAMISU mascarpone, espresso (v) | 20  
STICKY TOFFEE PUDDING bourbon caramel, vanilla bean ice cream (v) | 20  
HONEY CREME BRULEE honeycomb, seasonal fruits (v) | 20

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