

Lunch Menu

These plates are designed to share and come to the table as they are prepared.
We recommend 1 to 1.5 plates per person.

Example Menu

Our menu changes seasonally, however
you can expect this style of food.

HOUSE MADE GNOCCHI

gorgonzola and sage fonduta (V) \$32

BABY BEETROOT AND WHIPPED CHÈVRE

candied walnuts, pinot noir reduction, Blue Earth olive oil and
thyme salmoriglio (GF,V) \$34

WARM ROAST KUMARA SALAD

spiced honey mustard dressing, pear and saffron chutney,
hazelnuts, coconut yoghurt (VG,GF) \$34

WAIRARAPA BLACK TRUFFLE RISOTTO

shitake, snow needle and oyster mushrooms, parmigiano (V,GF)
\$33

WAIRARAPA LAMB SHOULDER

harissa rub, chive and garlic vinaigrette, puy lentils, pickled red
onion, pomegranate (GF,DF) \$42

WAGYU BEEF CHEEK

celeriac purée, datterino tomato and pinot noir sauce, baby
carrots (GF) \$42

PORK SCOTCH AND SOBA NOODLE SALAD

wombok, daikon, bean sprouts, chilli nam jim, crispy shallot,
sesame (GF) \$39

LOCAL BAKERY BREAD SELECTION

Drizzled with garlic olive oil, rosemary and sea salt (V) \$8

TIRAMISU

dry marsala, Gracias 'The Don' espresso coffee, savoiardi,
mascarpone, dutch cocoa \$16

CHOCOLATE MOUSSE

coconut yoghurt, pinot noir and berry coulis (GF,DF) \$16

CHEESE SELECTION

served with roasted almonds, walnuts and sourdough \$36

CHILDREN'S LUNCH

Macaroni pasta with tomato sauce or butter & cheese,
fruit juice or soda
vanilla or chocolate ice cream cone \$14

gf Gluten free

df Dairy free

vg Vegan

v Vegetarian

You are welcome to enjoy a wine flight at your table which
includes a selection of four wines.