



ON THE WATERFRONT

# LUNCH MENU

11am - 2pm daily

## START

DUCK LIVER PATE 18  
plum | ciabatta | micro greens

FRESH CEVICHE (gf | df) 20  
kohlrabi | lemon | wasabi | coconut

ZANY ZEUS HALLOUMI (v | df) 20  
bell pepper | red onion | tomato | basil

PORK CROQUETTES 19  
pork belly | apple + thyme chutney | cavolo nero

PRAWN + GINGER (gf | df) 20  
coconut | pak choi | wakame | sea chicory

SOUP OF THE DAY 12  
ask your waiter for today's flavour | bruschetta

BULGUR PILAF (v | vv | df) 18  
chick pea | okra bhaji

GARLIC BREAD 10  
confit garlic | butter | seasonal herbs

## ADD

truffle + potato croquettes 8

glazed beetroot | carrots | feta 8

hand cut chips | aioli 8

green salad | honey mustard dressing 7

## CONTINUE

BUTTERNUT RISOTTO (v | gf) 28  
spinach | almond | parmesan

BEER BATTERED FISH + CHIPS 26  
nz craft beer | hand cut chips | garden salad

CRISPY CHICKEN BURGER 22  
coleslaw | jalapeno | pickle | hand cut chips

BACON BENEDICT 20  
hen egg | ciabatta | hollandaise

PAN SEARED FISH (gf) 38  
leeks | mushroom | spinach | white wine

CRISPY CALAMARI 24  
bell pepper | tomato | coriander | red onion

BEEF SALAD 25  
beetroot | red onion | feta | pumpkin seeds

CONFIT PORK CHEEK (gf) 36  
artichoke | beetroot | onion marmalade  
cabbage

GRASS FED BEEF 39  
parsnip | horseradish | croquettes | mushroom

## FINISH

BREAD + BUTTER 16  
filo | toffee | vanilla bean ice cream

BRULEE 16  
lemon | amaretti biscuit

STEAMED FUDGE PUDDING 16  
whittaker's chocolate | vanilla bean  
ice cream

SORBET TRIO 16  
ask for today's flavours

THREE CHEESES 29  
nz cheese | pear | fig | apple | crackers