

THE
LUNCH ROOM

cold

organic Bostocks chicken liver pate en croute

cured Akaroa salmon with acidulated salad

wild Remutaka venison tataki rolls

pumpkin feta and balsamic onion tartlets

seared line-caught swordfish with capers and preserved lemon

cerviche with coconut cream and taro crisps

caprese skewers with Clevedon buffalo Mozzarella

cheese biscuits with roasted pear, blue cheese and wild walnuts

hot

mini yorkshire puddings with wagyu hangar steak, mushrooms
and mustard mascarpone

prawn and artisan Salash chorizzo risotto cakes

chilli salt squid with nam jim

pulled pork sliders

mini braised Wakanui beef and cheese crushed potato top pies