

LUNCH WITH GWEN

ENJOY WITH A GLASS OF ROSÉ | PINOT GRIS OR CHARDONNAY

ENTRÉE

A CHOICE OF

KINGFISH CEVICHE

Tahitian vanilla & coconut emulsion, crayfish oil & dill

BEEF CARPACCIO

Aura Wagyu rump, fried garlic, pickled cherry, egg yolk gel, bone marrow, truffle mayo

WILD MUSHROOM PARFAIT (V)

Walnut bread, cranberry gel, pickled courgette

MAIN

A CHOICE OF

BIG GLORY BAY SALMON

Beetroot & anise glaze, shaved fennel & sesame

PAPPARDELLE

Beef short rib ragout, parmesan, parsley

GLAZED SWEDE (V)

Caramelised kale, karengo & orange

TO FINISH

HOUSE-MADE MACARON

TO ADD

FRESHLY SHUCKED MARKET OYSTERS

Natural with classic mignonette, tempura battered OR Kilpatrick ½ dozen \$42.95 | 1 dozen \$82.95

HOUSE BAKED BREAD | Whipped butter, extra virgin olive oil - \$14.95 STEAMED BROCCOLINI | Fresh herbs, lemon scented olive oil - \$17.95 STRAIGHT CUT FRIES | Roasted garlic aioli - \$15.95

