



WALK AND FORK

Five Choices

Pulled Te Mana Lamb shoulder, tabbouleh, pomegranate dressing

Beef ribeye On-the-bone (grass-fed, South Island), manuka ash rub, slow-roast tomato

Roast Bluff fish of the day, Café de Paris butter, lemon-cured courgette

Smoked duck breast salad, soba noodles, chilli, coriander, mint

Greenlip mussels on the half shell, miso & chilli crumbs, lemon

Prosciutto, tomato & NZ mozzarella sandwiches in homemade foccacia

Edamame, corn & capsicum Succotash, cumin cornbread

Cavatelli pasta tossed w/ olive oil, heirloom tomatoes, kalamata, baby kale

Smoked fish hotpot, crispy capers, lemon butter

Samosas of roast red capsicum, artichoke hearts, basil

