

## LUNCH ENTRÉE

11:00 - 15:00

### FRESHLY BAKED BAGUETTES

House made Baguettes/ Mushroom Butter  
\$15 - (V)

### SALMON CRUDO

House made Baguettes/ Mushroom Butter  
\$23 - (DF) (GF)

### SEARED TUNA

Seared Tuna / Puffed Wild Rice /  
Watermelon / Mango chilli Glaze / Parmesan  
\$27 (GF)

### FIJIAN KOKODA

Fresh Fish / Coconut Milk / Chilli /  
Coriander / Onion / Toasted Ciabatta  
\$24 (GF on Request)

### SCALLOPS

Seared Scallops / Quinoa / Apple /  
Butternut Puree / Brown Butter Hazelnut  
\$26 (GF)

### SAFFRON SEAFOOD CHOWDER

Prawn / Mussels / Fish / Warm Bread  
\$24

### QUINOA SALAD BOWL

Broccolini / Fresh Herbs / Tofu / Chickpea /  
Pomegranate / Mustard Dressing.  
\$ 22 - (VG) (DF) (GF) . ADD Chicken \$6

### CHICKEN CEASAR SALAD

Cajun Spiced Chicken / Cos Lettuce / Crostini  
/ Poached Egg / Parmesan / Ceasar Dressing.  
\$27 (GF on Request) Add Prawns \$7

### CHICKEN DUMPLINGS 6Pcs

Steamed Dumplings Stuffed with Chicken &  
Vegetables / Nam Jim Garlic Dressing.  
\$19 DF

### FRIED CHICKEN

Burnt Chilli Mayo / Pickled Red Onion /  
Cucumber.  
\$22

### PORK BELLY

Spiced Apple Chutney / Ponzu Glaze /  
Shitake/ Broccolini.  
\$25 (DF)

### CHEESE PLATTER

Three Canterbury Cheeses / Fried Nuts /  
Mango Chutney / Crostini / Grapes.  
Small \$25 / Large \$31

### CRISPY SQUID

Lemon Pepper / Chilli Jam / Garlic Aioli  
\$23 (DF)

### CLEVEDON COAST OYSTERS

Served Natural or Battered /  
Coriander Ginger Dressing  
½ dozen \$28 / 1 dozen \$56

Surcharge of 15% on public holidays.

Please advise our staff at any special dietary requirements.

(V) Vegetarian

(VG) Vegan

(DF) Dairy Free

(GF) Gluten Free

(N) Contains Nuts

## LUNCH À LA CARTE

11:00 - 15:00



### Chicken Burger

Crispy Fried Chicken Thigh /  
Beetroot Mayo / Cheese / Tomato  
Chilli Jam / Leafy Greens / Fries  
\$29

### Beef Burger

Tomato Chilli Jam / Bacon / Beetroot  
Mayo / Cheese / Leafy Greens / Fries  
\$29

### Fish 'n' Chips

Battered Blue Cod / Tartar Sauce /  
Green Salad / Fries  
\$37 - (GF on Request)

### AKAROA SALMON

Pistachio Sesame Crumb / Orange  
/ Fennel / Wild Garlic emulsion.  
\$39 (GF) (DF) (N)

### 300g Ribeye Steak

Chimichurri Butter. Cherry Tomatoes  
\$43 - GF

**Add on Fries Or Charred Veges \$5**

### PRAWN LINGUINE

Prawn Cutlets / Courgettes / Spinach /  
Parmesan / Tomato / Cream.  
\$37 (V on Request)

### Mushroom Risotto

Swiss Brown Mushroom / Spinach /  
Tofu / Parmesan  
\$36 - GF VG on Request,  
Add Chicken \$7

### Grilled Fish of The day

Herb Roasted Gourmet Potato / Cauliflower  
Textures / Hazelnut / Green Oil  
\$43 - (GF) (N)

### Herb Gnocchi

Roasted Butternut / Parmesan.  
Macadamia / Pesto  
\$39 - (V)

### KING PRAWN CURRY

Black Tiger Prawn / Coconut Mooli  
Sauce / Coriander Mint Sambal /  
Basmati Rice.  
\$40 (DF) (GF on Request)

### FISH CURRY

Grilled Fresh Fish / Snapper Croquette  
/ Tamarind / Red Sambal / Basmati  
Rice.  
\$41 (DF) (GF on Request)

### FIJI MUD CRAB CURRY

Tomato / Coconut Cream / Curry Leaf /  
Basmati Rice.  
\$44 (DF) (GF)

Fries with garlic Aioli &  
Tomato Sauce  
\$10

Warm Garlic Breads  
\$8.5

Roasted Gourmet  
Potatoes with Garlic  
Herb Butter  
\$10

Herb Roasted Carrots  
with Red Pepper  
Hummus  
\$10

Wedges with Sour  
Cream & Sweet Chilli  
\$12

Fried Gourmet  
Potatoes with Kimchi  
Mayo & Parmesan  
\$12

Charred seasonal greens with  
confit garlic & burnt lemon  
vinaigrette and almonds  
\$12

Green Leaf Salad  
\$10

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