

Longest Lunch Menu

Olives, bread sticks on the table

Te Kouma Bay oysters, beetroot mignonette

Cornfed chicken souvlaki, rosemary garlic toum

Mount Cook sugar cured salmon crostini



Village salad, Curious Croppers heirloom tomato

Octopus carpaccio, indhuja vinaigrette



Duck egg ravioli, asparagus, jamon



Herb crusted Coastal spring Lamb cutlet, zucchini flower, Clevedon buffalo curd,

Whitlof, hummus Salad

Duck Fat potatoes, garlic, rosemary



Esthers raspberry, lemon curd trifle 'Zuppa Inglese'

Menus subject to change due to seasonal availability on the day & the whim of Sean