

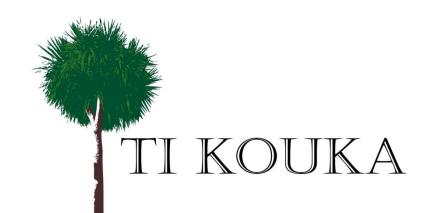
LUNCH MENU

BURGERS

Haloumi Burger	lettuce & smoked mayo	19
BBQ Beef Burger	braised beef brisket, gherkin, cheese, red onion, pickled cabbage & mayo	19
Slow Roast Pork Burger	spiced pear chutney, lime, coriander, white cabbage, American mustard & mojo sauce	19
Crispy Chicken Burger	cucumber & sesame salad, daikon, carrot, fennel, coriander, mint & mayo	19

SIDES

Chunky Cut Chips w/ tomato sauce, aioli & harissa 10
Chorizo w/ radish, parsley, red wine vinegar 7
Sautéed Wild Greens w/ lemon oil & barley 6
Green Salad w/ pickled shiitake mushrooms & toasted seeds 7
Salad of roots, tops & sprouted rye 6



LUNCH MENU

MAINS

Fresh Seasonal Salad	autumn vegetables, puy lentils, grains, seeds & almonds add ham, pickled kiwifruit & smoked ricotta	21 25
Hot-Smoked Salmon	bacon & egg custard, celeriac, fennel, capers, 100% rye & sorrel dressing	24
Beetroot Gnocchi	blue cheese cream, candied walnuts, cavolo nero, sprouted grain & rocket	27
Organic Chicken Breast	bacon chowder, roasted kumara, kale, green beans & salsa verde	28
Fresh Fish of the Day	celeriac & kombu puree, Jerusalem artichokes, chard, gremolata & herbs	29
Pork Schnitzel	smoked potato tots, apple & fennel puree, brussel sprouts, watercress & pork jus	27

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We have many gluten & dairy free options & also have a low FODMAP menu available.

PLEASE ADVISE OUR STAFF OF ANY ALLERGIES/INTOLERANCES/COELIAC REQUIREMENTS YOU HAVE. THANKS.