

DISHERY

The Long Lunch Club

All served share style

CHARRED BOAT SHED BAKERY BREAD (V)

Nduja and bull kelp butter

VIAVIO BURRATA (NGA)

Golden baby beetroot, Black Doris plum, ice plant

STEWART ISLAND BLUE COD CRUDO (NGA)

Rose marinated smoked cod, buttermilk, crispy shallot, mandarin, beach spinach

CRISPY POLENTA + ASPARAGUS (NGA • V)

Poached egg, truffle, shaved asparagus, pecorino

LIME + CHILLI CHICKEN ARROSTICINI

White anchovy mayo, fermented chilli

BBQ LUMINA LAMB RIBS (NGA • DF)

Spring onion salsa verde, Toni's rocket

LAKE OHAU WAGYU BEEF SLIDERS

Milk bun, burger sauce slaw, aged cheddar, gherkin

SHOESTRING FRIES (NGA • DF)

Parmesan, rosemary salt, black garlic aioli

BBQ NEVIS GARDENS ASPARAGUS (NGA • DF)

Preserved lemon, candied walnuts

MATCHA FRENCH TOAST BITES (V)

Bakery brioche, Tongan vanilla, caramel mascarpone, hazelnut hokey pokey

DISHERY PINEAPPLE LUMP

Candied ANZAC biscuit, chocolate ganache, smoked chilli pineapple

Choose from:

ALCOHOLIC

APEROL SPRITZ

CANYON BREWING BEER

Vacation Hazy Pale Ale 4.9% | Canyon Gold Lager 4%

SADDLEBACK BY PEREGRINE

Rosé | Chardonnay | Pinot Gris

NON-ALCOHOLIC

NON 1

Raspberry + Chamomile Sparkling Wine 0%

LYRES

Italian Spritz 0%

BRIGHT-EYED

Hazy IPA 0%

STRANGE LOVE LO-CAL SODA

Very Mandarin | Yuzu | Cloudy Pear | Lime + Jalapeño

SOFT DRINK

Coke | Coke Zero | Lemonade | Ginger Beer
Lemon Lime & Bitters