

DISHERY

The Long Lunch Club

All served share style

CHARRED BOAT SHED BAKERY BREAD (V)

Charred Bakery bread, assorted spreads

HEIRLOOM TOMATO STRACCIATELLA (V)

Basil, fried shallot, beetroot emulsion, capers, Terra Sancta olive oil,
Bakery ciabatta crostini

STEWART ISLAND BLUE COD CRUDO (NGA)

Rose marinated smoked cod, buttermilk, crispy shallot,
mandarin, chevril

MUSHROOM TOAST (V)

Creamy swiss brown + coral tooth mushrooms, rosemary, confit garlic,
horopito, toasted ciabatta

LIME + CHILLI CHICKEN ARROSTICINI

White anchovy mayo, fermented chilli

LAKE OHAU WAGYU BEEF SLIDERS

Milk bun, burger sauce slaw, aged cheddar, gherkin

SHOESTRING FRIES (NGA • DF)

Parmesan, rosemary salt, black garlic aioli

BBQ GREENS

Preserved lemon, hazelnut praline

LEMONADE PIE

Torched Italian meringue, lemon curd, sorrel consommé

Choose from:

ALCOHOLIC

APEROL SPRITZ

CANYON BREWING BEER

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

MOUNT EDWARD

TED Rosé | TED Pinot Noir

NON-ALCOHOLIC

NON 1

Raspberry + Chamomile Sparkling Wine 0%

LYRES

Italian Spritz 0%

BRIGHT-EYED

Hazy IPA 0%

SOFT DRINK

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

DF • Dairy Free | NGA • No Gluten Added | V • Vegetarian
Unfortunately, we cannot cater for vegans