

# LUNCH MENU

## Please order and pay at the counter

Organic chicken liver parfait with toasted sourdough and chutney	14
Thai fish cakes with nam jim and a micro green salad	16
Fresh Whangaroa scallops, salsa rossa	18
Beer battered fresh market fish, fries, tatare sauce, mixed salad	20
Grilled Summer vegetable wrap, with hummus, rocket and salad	14 <b>V</b>
Turkish bread, free range chicken, avocado, honey mustard dressing, fries	16
Leek, ricotta and cheddar quiche, chutney and micro greens	12.5 <b>V</b>
BLAT, bacon lettuce, tomato and avocado toastie with chunky fries	12
Wok tossed Angus eye fillet, basil, chilli, soy, and jasmine rice	22
Fresh market fish, on a grilled Summer vegetable salad, lemon infused avocado oil	26
Tasting platter: A selection of breads, cheeses, cold meats, chutneys, dips, pickles and olives ( to share, 2 persons)	28

### **Kids meals - Under 12 years old**

Battered fresh market fish and chips	10
Cheese and tomato, or ham and cheese toastie	6
Grilled free range chicken strips, with rice and salad	10
Homemade icecream or dairy free sorbet	6

### **Sides**

Agria potato chips, aioli	6
Mixed Summer vegetable and micro green salad	6

Please see our cabinet for homemade cakes and slices. Also available is our dinner dessert menu with chef Colin's award winning panna cotta, and homemade icecreams.

**V = vegetarian**