

# LUNCH & DINNER

ENTREES	<p><b>Coconut and Panko Crumbed Squid, Sriracha Mayo, Rocket leaves and Lemon</b> Wine Match: Rongopai Sauvignon Blanc \$9gl // Beer Match: Epic Lager \$8</p> <p><b>Chicken and Pistachio Ravioli, Leek Fondant, Chive Beurre Blanc</b> Wine Match: Te Mata Chardonnay \$10gl // Beer Match: Panhead Pilsner \$8</p> <p><b>Slow Roasted Carrot, Pinenut Crumb, Goat's Cheese, Carrot Puree and Pickled Beets</b> <span style="font-size: small;">V GF</span> Wine Match: Main Divide Pinot Gris \$10gl // Beer Match: Tuatara Hefeweizen \$8</p>	
	<p><b>\$10 EACH</b></p>	
	<p><b>Turmeric Roasted Fish of the Day, Pickled Cucumber, with Cauliflower Puree and Charred Broccoli</b> <span style="font-size: small;">GF</span> Wine Match: Gibbston Valley Pinot Noir \$11gl // Beer Match: Epic Lager \$8</p> <p><b>Mushroom and Three Cheese Tart, Truffled Mascarpone served with Petit Gem Leaves, Sweet Peas and Spring Onion</b> <span style="font-size: small;">V</span> Wine Match: Te Mata Chardonnay \$ 10.00gl // Beer Match: Tuatara Pale Ale \$8</p> <p><b>Indian Spiced, Braised and Stuffed Lamb Breast, with Silver Beet, Coriander Salsa and Masala Mash</b> Wine Match: Babich Hawkes Bay Syrah \$ 10.00 gl // Beer Match: Tuatara Pale Ale \$8</p>	MAINS
	<p><b>\$15 EACH</b></p>	
	DESSERTS	<p><b>Crispy Churros with Warm Fudge Chocolate Sauce</b> <span style="font-size: small;">V</span> Wine Match: Veuve du Vernay \$9gl</p> <p><b>Orange and Almond Cake, Amaretto Cherries and Greek Yoghurt</b> <span style="font-size: small;">GF</span> Dessert Wine Match: Chapoutier Muscat Beaumes de Venise \$11gl</p> <p><b>Ginger Brownie and White Chocolate Mousse Slice, Banana Ice Cream</b> Wine Match: Veuve du Vernay \$9gl</p>
<p>Two courses for <b>\$25</b></p>	<p><b>\$10 EACH</b></p>	
<p>Three courses for <b>\$30</b></p>		