

**\$45 TWO COURSE | \$55 THREE COURSE  
LUNCH OR DINNER**

**ENTREE**

**Tuna Niçoise** (GF, DF)

Green beans, potato, mesclun, olives, egg, and tomato

**Retro Prawn Cocktail** (GF, DF)

Spiced tomato mayonnaise, avocado, iceberg lettuce

**Courgette & Black Bean Enchilada** (V)

Pico de gallo salsa, guacamole, and sour cream

**MAIN**

**Char-grilled Beef Sirloin** (GF)

Boursin mash, wild mushroom, roast leeks, jus

**Hapuka Steak**

Nduja agnolotti pasta, lemon beurre blanc, fried sage

**Creamy Potato Gnocchi w/ Broccolini** (V)

Green peas, Grana Padano, and pine nuts

**DESSERT**

**Tahitian Vanilla Crème Brûlée** (V)

Lemon – pistachio biscotti

**Chocolate Berry Delice** (GF, V)

Yuzu mascarpone, hazelnut praline

Please inform staff of any dietary requirements prior to ordering.

((GF) Gluten Friendly | (DF) Dairy Friendly | (V) Vegetarian