

LUNCH MENU

11.30am – 2.00pm

Entree

soup of the day 22

where comfort meets a spoonful of soul!
served with garlic bread

miso salmon 26

from deep blue to your plate! lil miso, lot of wow
fennel cream cheese, dehydrated mandarin, pickled daikon

fried calamari 24

calamari done right!
crispy, golden squid with sriracha mayo

crispy lamb arancini 24

crunchy orbs of lamb delight, spiced, herbed & ready to roll
served with mint relish, cumin yoghurt & curry leaves

Mains

fish & chips 28

catch of the day, crisped to perfection!
served with cajun fries

steak & fries 34

salt air, sizzling steak & cajun fries worth the dive! 180g sirloin & mushroom

spinach & onion bhaji (Veg) 36

a bhaji a day keeps boring food away!
crispy bhajis, butter-glossed & saffron-yogurt dip

market fish (GF,DF) 39

ocean meets Asian greens! fresh fish in a zingy tom yum bath

fried chicken burger 28

southern style fried free range chicken thigh, cos lettuce, tomato
relish, red onion & cajun

curry of the week 39

weekly voyage through spice-rich curry! served with warm naan & fluffy rice

Sides

cajun fries	12
green salad	12
roasted spiced vegetables (GF,DF)	12

Desserts

bread & butter pudding	24
old school comfort! familiar but elevated nutella-laced nostalgia with chai spiced twist	
mille-feuille	24
flake it till you make it! vanilla mascarpone, banana jam & salted caramel decadence	
dry fruit falooda	18
The grand finale – a chilled delight of texture & tradition vermicelli, vanilla, mango ice cream & dry fruits	
Taranaki made sorbet (GF, DF)	18
refresh your taste buds with Taranaki's hand-made sorbet delight!	