

LUNCH DU JOUR

2 courses & a glass of wine \$49

To Start

Pork Rillettes, grilled bread, mustard & pickles

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Smoked Salmon, properly garnished

Main

Fish & Chips

Beer battered Red Emperor, mushy peas, tartar

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Linguine Primavera

Chilli truffle, herbs, lemon

To Drink

2016 Grayling Sauvignon Blanc, Marlborough NZ

2016 Grayling Pinot Noir, Marlborough NZ

330 ml Asahi Super Dry *Draft*

APERITIVO HOUR
4.00 – 6.00 pm daily

All drinks \$10

Negroni

Americano

Campari & freshly squeezed orange juice

Lillet Spritz

Lillet Blanc, tonic, mint, cucumber

Aperol Spritz

JC Prosecco, Aperol, soda, fresh orange

Brit Spritz

Kamm & Sons, St Germain, Pinot Grigio, soda

Snacks

House marinated olives \$5

Yorkshire Pudding \$7

Beef tartare, shaved foie gras

Crisp Pig's Ears \$8

Apple sauce

Today's Croquettes \$7

Whipped Smoked Salmon, crispbread \$6