



## MENU

### ENTRÉES

Eggs mimosa - a classic revisited <i>Free-range eggs, pink peppercorns, toasted sourdough, hollandaise</i>	\$22
Grenebloise salmon tartare <i>Akaroa salmon, capers, Waiheke number 29 olive oil</i>	\$25
Autumn vegetable salad <i>Balsamic reduction, lemon purée</i>	\$19
Chicken consommé <i>Local vegetables, free-range chicken, seasoned puff pastry twists</i>	\$22
Bavarian shrimp mousse <i>Savoury shortbread with fresh thyme, vegetable compote</i>	\$25

### Mains

New Zealand market fish <i>Eggplant purée, roasted baby potatoes, baby tomato, parmesan, fresh herbs, fish stock</i>	\$46
Roast free-range chicken supreme <i>Pea purée, croquettes, roasted vine tomato, mango and apricot chutney</i>	\$38
Seasonal vegetables three ways <i>Vegetable purée, steamed vegetables, roast vine tomato, Waiheke number 29 olive oil</i>	\$33
Roast rack of Canterbury lamb <i>Roasted vine tomato, thyme potatoes, fresh herbs, lamb jus, courgettes</i>	\$45

### SIDES

Mixed leaf salad, Waiheke number 29 olive oil	\$10
Agria pomme purée, New Zealand butter	\$10
Steamed local vegetables, Waiheke number 29 olive oil	\$10

Dishes can be personalised to suit dietary requirements.  
Dishes may contain dairy, eggs, gluten and nuts.



## CHEESE

French and New Zealand cheese platter \$26  
*Quince paste, dried and fresh fruits*

## DESSERTS

Petite profiteroles \$19  
*66% Valrhona chocolate sauce, vanilla bean ice cream*

Poached New Zealand pear in syrup \$18  
*Cinnamon, grilled pistachio, fresh mint*

Raspberry mousse \$18  
*Raspberry compote, shortbread crumb, sugar biscuit*

Deconstructed Granny Smith apple pie \$18  
*Rhubarb, New Zealand honey, homemade flaky pastry*

Crepés Suzette \$19  
*Orange, caramel, Grand Marnier*

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**30 minute lunch** **\$33**  
Select your main from Fish, Meat or Vegetarian, served with the entrée and dessert of the day

## Lunch Menu

### Entrées

Eggs “Mimosa” classic revisited	\$22
“Grenobleise” salmon tartare	\$25
Summer vegetable salad, balsamic reduction with lemon puree	\$19
Chicken consommé, vegetables of the day, puff pastry	\$22

### Mains

Special dish of the day	\$43
Market fish, seared vegetables, parmesan tuille	\$46
Supreme de poulet roti, chutney confite mangue, abricot	\$38
Vegetables of the moment, salad of fresh herbs	\$33

### Sides

Mixed salad, olive oil	\$10
Mashed potatoes	\$10
Vegetables of the day	\$10

Executive chef Emmanuel Jerz sources the best produce in season locally  
to design our menu

Dishes may contain dairy, eggs, gluten and nuts. Dishes can be personalised to suit dietary requirements.



## **Cheese**

Platter of French and New Zealand cheeses with dry and fresh fruits	\$26
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## **Desserts**

Profiterole, dark chocolate, vanilla ice cream	\$19
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Poached pear in syrup, fresh mint and grilled pistachio	\$18
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Raspberry mousse	\$18
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Green apple, honey rhubarb pie	\$18
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