

# kitchen

## lunch

<b>clevedon oysters</b> bloody mary granita, apple horseradish dressing or lemon	4 ea
<b>pan seared market fish</b> potato almond croquette, peperonta, basil	28
<b>hot smoked marlborough salmon</b> cos, avocado, macadamias, grapefruit, dill crème fraiche	27
<b>seafood linguini</b> mussels, clams, nz scallops, white wine, garlic, parsley	26
<b>market fresh vegetable soup</b> with house baked bread	14
<b>panfried blue river halloumi</b> beetroot, orange, seed mustard dressing, croutons, rocket	25*
<b>rib eye steak</b> fondant potato, red onion jam, watercress, jus gras	27
<b>grilled marinated squid</b> chorizo, rocket, smoked paprika, pumpkin hummus, bell pepper	25*
<b>risotto of smoked chicken</b> with sweetcorn, basil, mascarpone	25*
<b>berbere spiced duck breast</b> fresh peach, watercress, pinenuts, goats cheese, honey dressing	28
<b>side dishes</b> mesculin leaves, nutt ranch hazelnut dressing steamed beans, roasted macadamia lemon butter sautéed gourmet potatoes, rock salt, garlic, rosemary roasted spring carrots, orange and miso dressing	8 ea

\*offer includes a glass of either  
**antipodes water, nz red or white wine**