



## LADIES LUNCH JUNE 2025

12pm-3pm, Monday-Sunday

Three courses, \$55pp

### TO BEGIN

A glass of Te Kairanga wine

choose from Te Kairanga Estate Rosé, Sauvignon Blanc, Pinot Noir  
or Te Kairanga Runholder Chardonnay

### ENTRÉE

Roasted pears

gorgonzola dolce, preserved figs, rocket, candied walnuts, balsamic

### MAIN – choice of

Market fish bouillabaisse

mussel, clam, prawns, saffron, tomato & fennel, butter bean purée, rouille, crouton

Lamb fillet

pea & pistachio gremolata, lemon & mint, crispy chilli labneh

### DESSERT

Peach cobbler

almond crumble, peach purée, raspberry & white chocolate gelato



## LADIES LUNCH JUNE 2025

12pm-3pm, Monday-Sunday

Vegetarian three courses, \$55pp

### TO BEGIN

A glass of Te Kairanga wine

choose from Te Kairanga Estate Rosé, Sauvignon Blanc, Pinot Noir  
or Te Kairanga Runholder Chardonnay

### ENTRÉE

Roasted pears

gorgonzola dolce, preserved figs, rocket, candied walnuts, balsamic

### MAIN

Gnocchi parisian

salted buffalo curd, mushroom fricassee, porcini cream, lemon & thyme pistou

### DESSERT

Peach cobbler

almond crumble, peach purée, raspberry & white chocolate gelato