



LADIES LUNCH JUNE 2026

12pm-3pm, Monday-Sunday

Three courses, \$59pp

TO BEGIN

A glass of Te Kairanga wine

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

ENTRÉE

Beetroot carpaccio

goat's cheese, pickled fennel & pear salsa, burnt blood orange & walnuts

MAIN – choice of

Market fish

French peas, mussels, bacon & lettuce, leek oil, pomme allumette

Chicken & mushroom pappardelle

lemon & thyme pistou, porcini cream & grana padano

Mushroom pappardelle

portobello, oyster & chestnut mushrooms, lemon & thyme pistou, porcini cream, parmesan

DESSERT

Apple tart

caramel, feijoa custard cream