



## \$55 THREE COURSE DINNER & LUNCH MENU



Unagi temaki (GF option available) with spicy tuna in crispy kawa

MAIN

All mains served with sautéed vegetables, miso soup & rice Sea Breeze (GF) Jumbo prawn, Ōra King salmon, hotate scallops

Butcher's Cut (GF) Wakanui sirloin, prime lamb rack, free range chicken

Eggplant and tofu (GF) Miso sauce, edamame & ninniku



Green tea cheesecake Chocolate caramel tempura

Mango panna cotta (GF)

DRINK MATCH Huia Organic Sauvignon Blanc, Marlborough, \$9/glass

## Terms and Conditions:

Subject to availability. Not available in conjunction with any other offer. Bookings essential. Available for Lunch: 11.30am - 2.00pm and Dinner: 6.00pm - 10.00pm. Not available Monday, Friday and Saturday for Lunch or Thursday and Friday Evenings.





