





Lunch Catered by McCashin's Brewery Kitchen & Bar

Black Sesame Tuna Tataki, Asian Salad & Soya Ginger dressing (gf & df) Moa Greenback APA

Kaikoura Candy Goddess (pasteurised goat's milk, washed in a sauvignon blanc syrup) Peckham's Sweet Serious Frenchie

Pulled pork Croquette, Apple sauce, Waldorf salad, Crackling & Watercress *Sawmill Matakana Weisse*

Kaikoura The Harnett (cow's milk, washed rind) *McLeod's North Moutere Vienna*

Prawn Cocktail, Mango, Avocado, Macadamias & Thousand Island dressing (gf & df) *Outlier Cartel Big in Belgium*

Kaikoura Te Morehu (tome style Jersey cow's milk) *Townshend Ace of Spades*

Smokey Beef Short Rib, Mushroom Wellington, Caramelized Onion, Truffle Jus *The League Tasty AF*

Caramel Pannacotta with crushed honey comb & Cream (gf) *Urbanaut Espresso Scotch Ale*

Cheese Supplied by Kaikonra Cheese

If you have advised us of any special dietary, please make yourself known to the waiting staff.