



## CELLAR DOOR LUNCH MENU

Saturday & Sunday

11am – 5pm

<b>Mixed Dumplings</b>	<b>\$15</b>
Chicken and leek, pork and cabbage or vegetarian, served with soy dip <b>df</b>	
<b>Mushroom arancini</b>	<b>\$15</b>
Button mushroom, parmesan, aioli dip <b>v</b>	
<b>Duck spring roll</b>	<b>\$16</b>
Confit duck leg, pickled vegetables, plum and hoisin sauce <b>df</b>	
<b>Fish tacos</b>	<b>\$16</b>
Crumbed fish, house-made guacamole, salad greens, tartare <b>df</b>	
<b>Seafood chowder</b>	<b>\$18</b>
Mussels, clams, prawns, grilled bread	
<b>Lamb ragu</b>	<b>\$26</b>
Braised lamb shank, parmesan, black olive, fettuccine	
<b>Beef Burger</b>	<b>\$26</b>
150g beef mince, Swiss cheese, tomato, salad, served with fries	
<b>Chicken club sandwich</b>	<b>\$26</b>
Crumbed chicken breast, salad greens, cheese, bacon, fries, aioli	
<b>Parehua Platter</b>	<b>\$29</b>
Cold meats, olives, artichokes, cornichons, hummus, chutneys, cheese, crackers	
<b>Chocolate mud cake</b>	<b>\$16</b>
Whittaker's dark chocolate, berry coulis, vanilla ice cream	
<b>Vanilla panna cotta</b>	<b>\$16</b>
Vanilla tuille, berry compote	

For any dietary restrictions, please inform our friendly service team and Chef will cater to your needs