

# Quick Fire Lunch

\$39

## TO START - choice of

Moroccan chicken broth, lemon, saffron, couscous, kale

Burnt leeks, labneh, pistachio pesto

Piquillo red peppers, Buffalo curd, white anchovies,  
salsa rosso

## MAIN - choice of

Blistered peas, ricotta gnocchi, salted myzithra, mint

**2023 Santa Margherita Pinot Grigio 14**

Char-grilled yellowbelly flounder, Café de Paris butter

**2024 Pasqua Desire Lush Zine Chardonnay Fiano 14**

Hawke's Bay braised beef, creamy polenta, gremolata

**2021 Pasqua BL Morago Appassimento 14**

## ADD DESSERT

Crème brûlée +12pp

Manchego cheese, falwasser cracker, quince +18

House-made shrubs + 8

Ask the team about our house-made shrubs



\*All dishes are subject to seasonal availability and the whim of Sean