

Quick Fire Lunch

\$39

TO START
choice of

Moroccan chicken broth, lemon, saffron, cous cous, kale

Burnt leeks, labneh, pistachio pesto

Spiced organic Southland ox tongue skewer, garlic, lemon

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

Hawkes Bay braised beef, creamy polenta, gremolata
2021 Pasqua BI Morago Appassite 14

Or?

Esther's Famous Steak Frites

*Savannah Park sirloin 300gr, café de Paris, duck fat frites +20 *chef's pick*

SIDES

Baby gem, chardonnay dressing, chives, pangrattato +15
Duck fat fries +15

PUDDING

Crème Brulee +12pp Burnt at the table
Manchego, falwasser cracker, quince +18

HOUSE MADE SHRUBS

*Crafted in collaboration with our kitchen, these non-alcoholic
pours transform seasonal produce, herbs and botanicals into
vibrant, refreshing drinks with layered complexity.*

8



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