



Lunch Menu

mollies garden **salad**, of the day **10**

spinach and feta **risotto** **10**

tempura **quail**, cauliflower puree, wasabi, aioli, radish, rhubarb **15**

soupe de jour **10**

oven baked **fish of the day**, puy lentils, cherry pickle, miso beurre blanc **16**

grain fed **beef** fillet, roast garlic puree, shitake mushroom **25**

sides

potatoes 5

seasonal vegetables 5

salad 5

dessert **10**

lemon **tart**, citrus fruit compote, clotted cream

macerated **strawberries**, parfait, shortbread, black olive caramel

selection of house **sorbets**, **ice creams**, biscotti

cheese **\$12 per portion**

brie de meaux (Ile de France), pear and saffron chutney

kikorangi **blue** (Kapiti New Zealand), quince paste, honey comb

quicke's mature **cheddar** (Somerset England), nectarine relish, toasted nuts

gruyere (Kapiti New Zealand), glazed figs, grapes, port syrup

Cheese tasting plate for 2 **\$40**

** All cheese served with crackers, toasted nuts, and quince paste*