

lunch menu

mollies garden salad	22
chef's risotto	22
tempura quail , cauliflower puree, wasabi, aioli, radish, rhubarb	22
soupe du jour	22
salmon , fennel puree, orange, olive tapenade	22
grain fed beef fillet, roast garlic puree, shitake mushroom	32
sides	
potatoes	9
vegetables	9
salad	9
dessert	19
lemon tart , citrus fruit compote, clotted cream	
macerated strawberries , parfait, shortbread, black olive caramel	
selection of house sorbets, ice creams , biscotti	
cheese per portion	18
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 raclette (Kapiti New Zealand), glazed figs, grapes, port syrup Cheese tasting plate for 2	45

** All cheese served with crackers and warm bread*