



Lunch Menu

mollies garden salad \$18

soupé du jour \$18

confit duck leg, kumara, bok choy, orange & star anise jus \$30

grain fed beef fillet, parsnip purée, pancetta, shiitake mushrooms, mizuna \$36

oven baked market fish, puy lentils, cherry pickle, miso beurre blanc \$32

spinach risotto, feta \$18

sides \$9 each

mixed leaf salad

pommes puree

broccolini, feta

dessert \$22

chocolate marquise, passionfruit meringue, mango sorbet

molca panacotta, hazelnut caramel

coconut parfait, hazelnut, mandarin, sesame mascarpone

Cheese \$18 per portion

brie de meaux (france), pear & saffron chutney

kikorangi blue (new zealand), honey comb

tomme de chèvre (france), glazed figs, port syrup

gruyère (switzerland), honey jelly

all cheese served with toasted nuts and falwasser



RELAIS & CHATEAUX.