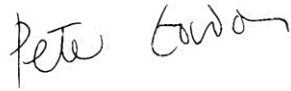


# Welcome to dine

On behalf of myself, the kitchen and front of house teams, we wish you a very warm welcome.



Peter Gordon

## Lunch a la carte

### Starters

- |   |           |
|---|-----------|
| <b>Today's vegetable soup</b>   | <b>17</b> |
| <b>Smoked duck and coconut laksa</b><br>with buckwheat soba noodles, deep fried soft-shell crab, quail egg, crispy shallots and coriander                           | <b>25</b> |
| <b>Pumpkin, kawakawa and ginger tortellini</b><br>on creamy cauliflower purée and Jerusalem artichoke crisp   | <b>22</b> |
| <b>Cured kingfish sashimi</b><br>with dried miso, avocado crème fraîche purée, Guindilla chillies, baby chives, and ginger shallot dressing                         | <b>25</b> |
| <b>Five hour braised wagyu shortrib</b><br>with braised ox tongue, Savoy cabbage, butternut purée with Riesling verjus and minted carrot                            | <b>28</b> |
| <b>Pan-seared duck breast on confit duck leg orzo 'risotto'</b><br>with shichimi spiced yacon and pine nuts, cucumber ribbons, shallots, Gordal olives and snow pea | <b>27</b> |

## Mains:

<b>Strudel of mushrooms and horopito potato gnocchi</b>	<b>33</b>
with truffle cream, roasted golden beetroot, feta and watercress	
<b>Prawn and tofu crusted Akaroa salmon</b>	<b>37</b>
on ginger roast yams, sautéed spinach and miso beurre blanc	
<b>Smoked and seared grain fed Angus beef fillet</b>	<b>42</b>
with Parmesan and coriander crust, oxtail, butter bean and caramelized shallot ragout, braised endive and honey glazed parsnips	
<b>Crispy roast pork belly</b>	<b>38</b>
on apple mustard mash and braised silverbeet with rhubarb chutney	

## Sides

Mixed leaves with toasted macadamia and red wine dressing	8
Creamy potato mustard mash	8
Roasted baby potatoes with thyme and rosemary	8
Honey glazed baby carrots with toasted macadamias	8

### Peter Gordon products

Books:	
<b>Vegetables - the new food heroes</b> (signed paperback)	49.95
<b>Salads - the new main course</b> (signed paperback)	49.95
<b>Peter Gordon - a world in my kitchen</b> (signed paperback)	49.95
<b>Peter Gordon - a culinary journey</b> (signed hardback)	59.95