

## Lunch Menu

Choose between two courses (either a starter and main or a main and dessert) for \$50 per person or one selection from all three courses for \$65 per person.

## Welcome to dine...

We've been cooking and serving our creative menus alongside some of the most exciting wines from New Zealand and abroad for over six years now, and it's great to host you here today.

On behalf of myself, Head chef Mark Harman and Sous chef Mark Arunsaphai, and the front of house team led by Jenny Kihfuss-Luey, and assisted by Gary Armstrong we wish you a very warm welcome.

Cheers



Peter Gordon

## Starters

### Half dozen natural Clevedon oysters

soy tapioca

### Half dozen beer-battered Clevedon oysters

ponzu dipping sauce, wasabi yuzu mayonnaise

### Today's vegetable soup

### Crayfish and coconut laksa

green tea noodles, a prawn, kataifi wrapped oyster, crayfish, crispy shallots, coriander, mint

### Pastilla of braised Firstlight grass-fed Wagyu beef cheek

chocolate spice, Harissa, herbed labne

### Yellowfin tuna tataki

green papaya and mango salad, coconut tuile, wasabi tobiko, orange sesame dressing

### Pan-seared Nelson scallops

pistachio pink peppercorn crusted goats' cheese, beetroot apple relish, verjuice glaze

## Mains

### **Yellow Brick Road's day-boat fish**

grilled asparagus, spinach, broccolini, wasabi salsa verde and gaufrette potatoes

### **Tempura spicy dahl stuffed inari pocket**

spinach sesame roll, kumara curry leaf salad, cauliflower lemongrass raita

### **Roast Hawke's Bay lamb rump**

herb potato gnocchi, peperonata, capers, black olive tapenade and green pea nage

### **5 spice roast Cambridge duck breast**

kumara, coconut and ginger gratin, bok choy, pickled shiitake mushroom spring roll, fig and orange chutney

### **300 day grain-finished Wakanui Angus beef fillet**

garlic potato puree, shaved ox tongue, crispy fried onion, smoked tomato compote

## Sides \$8

Mixed leaves, vine tomatoes, goats' cheese, red wine dressing

Sautéed green beans, broccolini, toasted sesame seeds

Kumara miso mash

Roast baby potatoes, thyme, rosemary

## Desserts

### **dine's cheese selection**

fig, whiskey and walnut chutney,  
oatcakes, walnut bread

### **Blackberry and almond tart**

crème fraîche sorbet, yuzu foam, white chocolate  
croquant

### **Coconut tapioca**

Mango, passionfruit, avocado yuzu sorbet,  
macadamia tuile

### **Valhrona Manjari chocolate terrine**

crème de cacao jelly, pineapple,  
popcorn ice cream, cocoa paper

### **Palm sugar panna cotta with PX jelly**

roasted strawberries, strawberry sorbet, kataifi  
wafer