

LUNCH MENU

Artisan bread platter ⑤	9
served with pimento cream, herb butter and extra virgin olive oil	
Olive crusted seared tuna	23.5
Snake beans, potato 'scales', semi-dried tomato, soft boiled egg, basil puree	
Salt and pepper calamari ③	21
chilli, lime relish, frisée lettuce and smoked paprika aioli	
Orbit's prawn salad ③	25
marinated tiger prawns, avocado and grapefruit tapioca	
Seafood and coconut risotto ③	25
daily fresh seafood, lemongrass, coriander and fragrant spiced tomato coulis	
Red roast duck ⑩	27
cos leaf, Maori potato, crisp pear, roasted hazelnuts and plum dressing	
Linguini	22
confit chicken, cinnamon pumpkin, crispy prosciutto, spinach and rosemary butter	
Pork parmigiana	24
tomato, puy lentil, fennel, soft polenta and blue cheese dressing	
Wakanui Blue sirloin steak	30
fat chips, onion rings, watercress and béarnaise sauce	
Roast snapper fillet	26
apple couscous, zucchini, golden raisins and fresh mint labneh	

SIDES

Mini caesar salad (contains anchovies)	8
Steamed baby potatoes, lemon herb butter	8
French fries with aioli	8
Green beans, crumbled feta, toasted almonds	8
Mixed leaf salad, vine tomatoes, balsamic dressing	8
Panzanella salad, roast capsicum, truss tomatoes, black olives, ciabatta croutons, fresh basil	9

DESSERT

Traditional Christmas pudding ④	15
brandy custard, rum and raisin ice cream	
Iced chocolate fondant ④	17
candied cashews, ganache, dark chocolate mousse	
Roast banana cheesecake ④	16
muscovado sugar, caramel ice cream	
Mango pavlova ④ ⑤	16
passionfruit mousse, mango crème	
Cheese selection ④ ⑤	17
fig and quince paste, red grapes, walnut bread	
Selection of ice creams and sorbets ⑤	16
please ask for today's flavours	

④ Contains Nuts ④ Gluten Free ⑤ Vegetarian

A minimum average spend of \$30 per person per table is required.