



# WAIHEKE EASTERN EXPLORER TOUR LUNCH

*Choose a starter and a main with one glass of wine*

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## STARTERS *Choose one*

### GILDA (DF, NGA)

Olive, Ortiz anchovy, pickled guindilla pepper, olive oil

### HOUSE SOURDOUGH

Man O' War extra virgin olive oil, aged balsamic, daily dips

### SARDINES

Tomatoes, tarragon cream, finger lime on house made sourdough

### BEETROOT CARPACCIO (V, NGA)

Goat cheese, walnut, basil, olive oil - + VG option available

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## MAINS *Choose one*

### LAMB RUMP CAP

Freekeh, parsley labneh, tahini, jus, dukkah

### MARKET FISH (DF, NGA)

Braised fennel, preserved lemon, olives, herb oil

### SMOKED BRAISED EGGPLANT (V, DF, NGA)

Sorghum glaze, cashew garlic sauce, pine nuts, za'atar, greens

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## WINES *Choose one*

### SIDEWINDER SAUVIGNON BLANC 2024

Passionfruit, lime cordial, fresh herbs. Crisp and fresh

### EXILED PINOT GRIS 2025

Mandarin, honeysuckle, stone fruit. Crisp and off-dry

### VALHALLA CHARDONNAY 2024

Green stone fruit, grilled peach, orchard blossom. Bold and iconic

### IRONCLAD BORDEAUX BLEND 2024

Dark black and red berry fruits, smoke, spice. Savoury and rich

### DREADNOUGHT SYRAH 2023

Dark fruits, smoky edges, charred herbs. Classic and powerful

### SWIFTSURE SAUVIGNON BLANC MARLBOROUGH 2024

Tropical fruits, grilled lime and fresh herbs. Vibrant and fresh

### SWIFTSURE ROSÉ BANNOCKBURN 2025

Wild strawberries, mandarin zest and alpine herbs. Crisp and dry

### SWIFTSURE PINOT NOIR BANNOCKBURN 2023

Berries, smoke and a touch of umami. Fruitful and savoury

V - VEGETARIAN, VG - VEGAN, DF - DAIRY FREE, NGA - NO GLUTEN ADDED

We take all efforts to accommodate your dietary needs; however, due to the nature of our kitchen and cross-contact, we cannot guarantee any menu item is completely free of allergens. Please inform our staff if you have dietary requirements; many dishes can be modified to suit dietary requirements. Please note, our menus are subject to change based on seasonality and the availability of local ingredients.