



Restaurant Month 2026

\$55 TWO COURSE
LUNCH OR DINNER

SMALL

FRIED CHICKEN GOCHUJANG

sesame, yellow mustard, mini brioche rolls

Deutz Prestige Cuvée 2020 \$18

TREVALLY CEVICHE

ginger gel, cucumber, pomegranate, coconut cream, coriander, sriracha oil

Triplebank Sauvignon Blanc \$17

ROASTED BUTTERNUT RAVIOLI

cashew nuts ricotta purée, raisins, sage brown butter V

Gwen Rosé \$16

LARGE

GRILLED SIRLOIN STEAK

parmesan, potato beignet, pickled onion, salsa verde, port jus

Orlando Printz Shed Shiraz \$17

FISH OF THE DAY

cauliflower cream, courgette, edamame, daikon,
seaweed beurre blanc

Church Road Grand Reserve Chardonnay \$19

SALT BAKED POTATO GNOCCHI

oyster mushrooms, pine nuts, pecorino V

Church Road McDonald Series Pinot Noir \$19

Please let our team know if you have any food allergies or specific dietary requirements!

Restaurant Month
Auckland City Centre—
1-31 August

