



## Lunch Menu

### Garlic Loaf

*European artisan bakery loaf, generously filled with garlic & parmesan cream, served warm with whipped butter and extra virgin olive oil.*

**\$16**

### Truffle Parmesan Fries

*Golden skin-on fries, delicately seasoned with oregano flakes, finished with aromatic truffle essence and shaved parmesan. (V, GF)*

**\$17**

### Nona's Polenta Fries

*Homemade polenta, just like Nona (grandma) used to make - crispy fried, dusted with paprika salt and served with house-made coriander mayo. (V, GF)*

**\$15**

### Tomato, Lentil & Coconut Soup

*Slow-simmered spiced tomato velouté with yellow lentils, enriched with coconut cream, finished with coriander oil and served with a warm dinner roll. (V, DF, GFA)*

**\$19**

### Seafood Chowder

*A Southland specialty - Creamy chowder crafted with assorted fresh local seafood, garden herbs and finished in a house-made bread bowl. (GFA)*

**\$26**

## Grilled Haloumi

*Pan-seared haloumi accompanied by marinated roasted cherry tomatoes, rocket leaves, fresh mint and a delicate pomegranate molasses reduction, served with herb crostini. (V, GFA)*

**\$25**

## Polenta Dusted Calamari

*Tender calamari lightly dusted in fine polenta flour and fried to perfection, served with a crisp garden salad and lime & coriander aioli or house tartare sauce. (GF, DF)*

**\$25**

## Pumpkin, Spinach & Chicken Risotto

*Italian style risotto featuring roasted pumpkin, toasted pumpkin seeds, baby spinach and crispy fried chicken, finished with parmesan crisps. (GF, VA)*

**\$32**

## Zucchini & Feta Frittata

*Traditional frittata filled with zucchini and feta, served with chive infused sour cream and fresh rocket leaves. (GF)*

**\$25**

*Add Bacon or Salmon \$6*

## The Ultimate Beef Sandwich Experience

*Premium Southland Hereford beef - Chef selected Brazilian picanha (rump cap), grilled to perfection, served on Turkish bread with smoked mayo slaw, chimichurri sauce, brie cheese and herb infused fries. (GFA)*

**\$33**

## Smoked Brisket & Mushroom Fricassée

*Slow-cooked and smoked Southland Hereford beef brisket, paired with creamy mushrooms, hidden under silky mashed potato and served with toasted ciabatta. (GFA)*

**\$30**

## Pomegranate-Glazed Pork Belly Salad

*Southland organic pork belly, caramelized with a rich pomegranate glaze, layered over an Asian inspired salad of bok choy, crispy kale, mung beans, red cabbage, carrot, chili, coriander and crispy noodles, finished with a lime & soy vinaigrette. (GFA)*

\$29

## Linguini au Frutti di Mare

*Fresh pasta, prawn cutlets, green-lipped mussels and scallops tossed through tomato, capers, ginger, chili and butter sauce, finished with Pecorino. (GFA)*

\$39

## Winter Chicken Salad

*Succulent marinated grilled chicken thigh, Saffron-infused Israeli couscous with roasted seasonal root vegetables, baby spinach, cos lettuce, tossed in a honey mustard & lime vinaigrette. (DF)*

\$30

## Blue Cod

*Pan-fried blue cod served with Parish mash, broccolini, capers & lemon butter sauce. (GF)*

*Entrée \$36 | Main \$52*

## Distinction Signature Boar & Bull Burger

*200g Southland Hereford beef & free-range pork patty stuffed with mozzarella cheese, wrapped in bacon, mushroom cheesy melt sauce, lettuce, tomato, pickles and tomato relish on a brioche bun served with fries or salad.*

\$30

**V – Vegetarian | VA – Vegetarian available upon request**

**DF – Dairy Free | DFA – Dairy Free Available upon request**

**GF – Gluten-Friendly | GFA – Gluten Friendly Available upon request**

*Please inform your server of any allergies. Some items may be modified to suit dietary needs; However, our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. We do not have a separate kitchen to prepare allergen-friendly items exclusively. All reasonable efforts are taken to accommodate guest dietary needs in relation to gluten free requests. This includes using a dedicated pot of water for gluten free pasta to be cooked in and separate pans/boards for preparing gluten friendly dishes.*

*Despite these efforts and processes, we cannot 100% guarantee that our food will be completely allergen free and there is still a risk of potential cross-contamination. Please consider this risk especially if you have a severe food allergy or sensitivity, such as coeliac disease.*