



# LUNCH MENU

Three Course Lunch Menu - \$79.00/guest

*add artisanal bread to your menu for +\$3.00 per person*

To create a custom menu for your group please pre-select two starters, two mains, and one dessert.

Dietary restrictions will be accommodated with advanced notice.

**S T A R T E R** *please pre-select **two** of the following*

---

**tomato gazpacho** marinated stone fruit, croutons, extra virgin olive oil

**summer lettuce** compressed fennel, apricot, whipped ricotta, almond

**compressed watermelon & feta** cucumber, kalamata crumble, mint, lemon

**green salad** shaved vegetables, puffed rice, lemon vinaigrette

**M A I N C O U R S E** *please pre-select **two** of the following*

---

**hawksworth classic burger** crispy bacon, onion ring, old cheddar, fries

**kuterra salmon** water vegetable, furikake, buckwheat soba, dashi

**pork belly** klippers radish, sesame, licorice root glaze

**36 hour beef short rib** farm lettuce, local blueberry, danish blue, bbq sauce

**D E S S E R T** *please pre-select **one** of the following*

---

**brown sugar pavlova** vanilla, almond, raspberry

**caramel pot de crème** crème fraîche, pecan breton

**hazelnut praline bar** milk chocolate, passion fruit namelaka

*Menu prices are subject 5% GST and 19% service charge.  
Menu selections are subject to change without notice due to seasonality and availability.  
Allergies and dietary restrictions will be accommodated with advance notice.  
Coffee and tea not included.*