



lunch

menu

APRIA

to start

Breads and dips, with extra virgin olive oil, hummus and pesto [v] \$14

Soup of the day, ciabatta bread [vegan] \$16

½ **Dozen Oysters**, with traditional French mignonette and lemon [gf] \$18

salads

Chargrilled **lamb filets** mesclun salad leaves, sweet potato, toasted pecans and Pecorino cheese [gf] \$28

Classic **Caesar** salad, baby cos, anchovies, poached egg, crispy bacon, sour dough croutons and parmesan \$20

Add chargrilled chicken \$28

Gin cured **salmon salad**, cos, pickled red onion dill and crispy capers [gf] \$28

Warm **farro salad**, roast Portobello mushrooms, pumpkin, courgette, olives and capers finished with basil and pistachio pesto [vegan, gf] \$28

mains

Murgh methi malai curry traditional Punjab **chicken curry** served with naan and fragrant rice \$28

Traditional Indonesian **beef rendang**, served with turmeric rice and fried onion [gf] \$28

Goraka sour **tuna loin**, with mango salsa and crackers [gf] \$28

All prices include GST. [gf] gluten free [v] vegetarian

mains [continued]

Beef burger, with cheese, beetroot relish, cos lettuce, tomato, dill pickles and aioli served with chunky fries \$26

Market fish of the day served with herb infused Agria mash, broccolini, lemon and Salsa Verde [gf] \$32

Beer **battered snapper** fillets, chunky fries and garden salad served with lemon and tartare sauce \$28

Angus sirloin served French style with fries, salad and red wine jus [gf] \$28

dessert

Taste of the **Tropics**, rum infused pineapple, lemon polenta cake, shaved coconut, basil and mint sorbet [gf] \$16

Smith, baked Granny Smith apple, walnut sweet paste crumb, cinnamon infused ice cream \$16

Whittaker's fair trade **chocolate tart**, lemon yoghurt and berries \$16

Bay leaf **Panacotta**, caramelised bobby banana, butter scotch sauce and amoretti \$16

cheese

Kapiti **cheese** board. Choose 2 from the following. Blue, brie, ramara or aged cheddar. Served with fresh fruit and fruit paste \$18

[can be gluten free on request]