

Lunch Special

ARTISAN SALAD CREATIONS ∞

The Ranch House Salad 8	Za'atar Roasted Pumpkin Salad 12
Arugula and Japanese Cucumber Salad Tossed with Crisp Croutons, Shaved Parmesan, and Classic Ranch Dressing.	Roasted Japanese Pumpkin, Tangy Za'atar Spice, Romaine Lettuce, Sun-Dried Tomatoes, Toasted Walnuts, Citrus Dressing.

GOURMET SOUP ∞

Today's Chef-Crafted Soup 8
Paired with Warm Artisan Bread and Fragrant Truffle Butter.

CHEF'S ENTRÉES ∞

Includes a Fresh Garden Salad and the Soup of the Day, Crafted by our Chef.

Grilled Sausages with Creamy Mash 19	Char-grilled Iberico Chestnut Pork House Slow Cooked Beans 26
Grilled Pork Chorizo and Chicken Cheese Sausages served with Buttery Mashed Potatoes, Pickled Red Cabbage, and a Rich Caramelised Onion Jus.	House-marinated Spanish Ibérico Pork served with Home-cooked Butterbeans, a Rich Caramelized Onion Jus, Fresh Parsley.
Slow Braised Oxtail 26	
Slow-cooked Oxtail Braised in Port Wine, served with Creamy Mashed Potatoes, Grilled Asparagus, and Blistered Vine Tomatoes.	

CHEF'S STEAK CUTS ∞

Grass-Fed in New Zealand Means Superior Quality.

Accompanied by a Fresh Garden Salad and Today's Handcrafted Soup by Our Chef.

Sourced from Humanely Raised, Grass-fed and Finished Cattle, our Beef is a Celebration of Quality and Flavour. With a Finer Texture, Lower Fat Content, and a Distinctly Rich Taste, it Stands in a Class of its own.

Surf & Turf 30	Steak Frites & Sausage 32
Char-grilled New Zealand Black Angus Ribeye paired with Spiced Garlic Prawns, served with House-seasoned Fries, Blistered Vine Tomatoes, and Grilled Asparagus.	New Zealand Black Angus Ribeye served with House-seasoned Fries, Savoury Snail Sausage, Blistered Vine Tomatoes, and Grilled Asparagus.

Choice of One Sauce for the Cuts – Bearnaise | Red Wine | Dijon Mustard | Perigord Truffle | Twin Peppercorn

CHEF'S POULTRY CREATIONS ∞

Includes a Fresh Garden Salad and the Soup of the Day, Crafted by our Chef.

Char-Grilled Chicken Thigh, Roasted Potatoes, Peppercorn Sauce 18	Pesto Crusted Chicken Thigh 21
Grilled Succulent House-spiced Chicken Thigh, Butter-roasted Potatoes, Pickled Red Cabbage, Yuzu-dressed Petit Salad, Twin Peppercorn Sauce.	Char-grilled Herb Pesto Chicken Thigh, Butter-roasted Potatoes, Pickled Red Cabbage, Yuzu-dressed Petit Salad, White Wine Sauce.
Chicken Parmigiana 24	
Crispy Buttermilk-Brined Fried Chicken Thigh with Marinara, Grilled Cheddar & Mozzarella, Served with Home-Cooked Butter Beans.	

OCEAN HARVEST

Includes a Fresh Garden Salad and the Soup of the Day, Crafted by our Chef.

Pan-Seared Norwegian Salmon Steak 19 Char-Grilled Salmon Fillet with Charred Broccolini and a Fresh Herb Cream Sauce.	Crispy Pan-seared Barramundi Fillet 21 Pan-Seared Locally Raised Barramundi with Sautéed Fennel and Tomatoes, Finished with Calamansi Citrus Beurre Blanc and Capers.
Halibut Fish & Chip 21 Crispy Beer-Battered Halibut Fish Fillet Served with House-Seasoned Fries and Tartare Sauce.	

ARTISANAL PASTA

Includes a Fresh Garden Salad and the Soup of the Day, Crafted by our Chef.

Linguine Aglio Olio with Wild Mushrooms & Truffle 15 Al Dente Linguine with Garlic-Perfumed Olive Oil, Chili Flakes, Wild Forest Mushrooms, Porcini, Cremini & Shiitake, Black Truffle.	Baked Linguine Al Forno with Jumbo Prawns 16 Grilled Marinated Prawns served with Garlic Tomato Passata Pasta, Finished with Gratinated Mozzarella and Cheddar.
Pasta Ai Quattro Formaggi 16 Conchiglie Pasta with a Curated Selection of Danish Blue, Parmesan, Cheddar & Gruyère.	Creamy Beef Stroganoff Pasta 18 Seared Sliced Beef with Wild Mushrooms in Beef Jus, Finished with Crème Fraîche and Served over Buttered Tagliatelle Pasta

LITTLE EXTRAS

Signature Sides 7 Onion Ring Truffle Parmesan Fries Baked Potato Buttered Sweet White Corn
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SWEET ENDING

Sorbet Double Single Garnished with berries 14 8 <i>Flavours</i> Nespresso Vanilla Passion Fruit	Home Deconstructed Tiramisu 12 A Modern Take on Tiramisu with Espresso-Infused Sponge, Creamy Mascarpone, and Cocoa, Artfully Deconstructed
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ADD ON

Add \$3 for your choice of coffee, tea, soft drink, or juice.