

Federal St Lunch Club

Two courses - 49

Main

HAURAKI GULF FISH COOKED IN CHICKEN FAT
wasabi purée, cauliflower, coconut bisque

or

TAUPO LAMB
seaweed, anchovy emulsion, spinach

or

HAWKES BAY WAGYU
soy glazed, onion purée, peanut

ADD VEGETABLE SIDES 10

Dessert

BELLES MANDARIN
vanilla cream, mandarin sorbet, miso caramel

or

MALTED MILK MOUSSE
lime curd ice cream, black olives

or

HOGARTH 70% CHOCOLATE NAMELAKA
pear, praline, sumac



We take all reasonable efforts to accommodate for allergies,
please inform your waiter.