



LUNCH

Prix Fixe Menu

\$49.50 / 2 courses

Available 11.30am - 3pm / January - November

Cibo Curated Lunch - Specially selected, smaller portions. Can be had in 45 minutes if required - simply let your waiter know.

Snacks

Sourdough, whipped black garlic butter 6.50

Auckland Island's scampi lollipop, yuzu mayo 16.00

Duck parfait, balsamic onion jam, mango chutney, candied pistachio, crostini 23.50

Entrée

Pork belly, pork empanada, artichoke puree, quince

Haku yellowfin kingfish tiradito, ginger buttermilk, blood orange

Twice-cooked Cibo Fried Chicken, mandarin gel, dauphine potato

v. Beetroot, glazed baby beets, mandarin gel, cream cheese quinoa

Main

Long-line fish, clams, cavolo nero, almond jus

Duck breast, parsnip, spiced pear, puy lentil

Denver leg venison, balsamic baby beets, potato gratin

v. Sautéed mushroom medley, aged cheddar gratin, celeriac

Sides

Skinny fries:

with curry leaf mayo 13.50

with truffle oil & parmesan 17.50

Brussels sprouts, maple vinaigrette, crispy pancetta 17.50

Burnt honey carrots, harissa hummus, feta, crispy shallot 16.50

Baby cos, apple dressing, pickled grapes, candied sunflower seeds, manchego 16.50

Sautéed greens, miso butter, walnut 16.50

Duck fat roasted baby kumara, salt & vinegar 19.00

