



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, brazil nut crumble, blueberry, brioche 23.50

Entrée

Pork belly, pork bonbon, edamame & corn relish, kaffir lime oil

Haku yellowfin kingfish tiradito, ginger buttermilk, blood orange

Hibachi grilled chicken, Asian slaw, coconut dressing, sticky rice cake, galangal & onion purée

v. Glazed baby beets, cashew cream, plum gel, brazil nut crumble

Main

Long-line fish, Cloudy Bay clams, kombu & yuzu, chorizo crumble, snow pea

Duck, spiced orange & carrot, plum, mirin glaze

Coastal lamb loin, puffed wild rice, miso & apple, mint oil

v. Sautéed mushroom medley, mushroom duxelles, sticky rice cake, ponzu cream

Sides

Skinny fries:

with curry leaf mayo 13.50

with truffle oil & parmesan 17.50

Tomatoes, balsamic, buffalo mozzarella, basil 17.50

Burnt honey carrots, cardamom & orange, feta labneh 16.50

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

Sautéed greens, cashew cream, candied pistachio 16.50

Duck fat roasted baby kumara, salt & vinegar 19.00

