

Lunch at Ostro

Two course \$38 | three course \$45

ENTRÉE

Heirloom Tomato Salad ^{GF}

Clevedon Buffalo mozzarella, watermelon and cabernet sorbet, basil

Yellow Fin Tuna ^{GF,DF}

New season peas, shallots, tuna mayonnaise, pickled daikon, karengo

Cured Duck Breast ^{GF}

Compressed plums, grilled halloumi, sherry reduction,
gem lettuce, red vein sorrel

MAIN

Mushroom Hotpot ^{GF,DF,V}

Seasonal vegetables, tofu, out of the dark mushrooms, shitake cream

Storm Clam Linguine

Cloudy bay clams, seaweed, chilli, chives, karengo

Aged Beef Fillet

Fried ox tongue, caper and raisin puree, roasted dutch carrots

DESSERT

Strawberry Macaron, Crème Chantilly, shortbread ^{GF*}

Chocolate Cremeux, Passionfruit soup, dark chocolate tuile ^{GF*}

Classic Vanilla Crème Brulee

SIDES 10

Butter Lettuce, lemon vinaigrette ^{GF,DF}

Grilled Corn ^{GF}

Brown butter, shallots, chilli, chives, smoked paprika, crème fraiche

Hand cut chips, aioli

OSTRO

Tk
TE KAIRANGA

**ROSÉ
REIGN**

GST inclusive. 1.75% surcharge will be applied to credit card transactions.