



**WEDNESDAY  
MENU ONLY**

**TAHUA TINA | LUNCH MENU from 11:30am**

**Kai Timata / Entrée .....\$8.00 each**

**Beef tartar** w horseradish crème, pickles, potato crisps

**DINE fried chicken** w pickles, herb mayonnaise, house-made bbq sauce (DF)

**Kai Matua / Main.....\$15.00 each**

**Lamb rump** w date puree, spiced fennel, jus lie and seeded dukkah (GF)

**Agria gnocchi** w pumpkin puree, seasonal vegetables (GF, V)

**Sous-vide fish** w sauce vierge, pangritata, israeli couscous

**Purīni Reka | Dessert.....\$6.00 each**

**Coconut crumble** w spiced fruit, chantilly cream

**Vanilla crème brulee** w sorbet, fruit compote, coconut tuile

**FOOD ALLERGY?**

*Management advises that food prepared here at DINE may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish. Please ask our staff about the ingredients in your meal before placing your order.*

*As indicated below these meals **may** be served as  
(GF) = Gluten Free, (DF) = Dairy Free (V) = Vegetarian*

**At busy times your food may take a little bit longer to reach your table.**

**Your food is being freshly prepared by our students  
with a lot of love thrown in for good measure.**

**Please sit back, relax and enjoy!**

**STUDENT**  
Free Dessert  
with each Main Meal  
must show your MIT student ID Card  
when placing your order  
**SPECIAL**

