



**WEDNESDAY
MENU ONLY**

TAHUA TINA | LUNCH MENU from 11:30am

Freshly baked bread

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

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

Pumpkin, feta and pinenut Ravioli w Parmesan cream and basil herb oil (V)

Oven baked Salmon pave w sauce vierge, pangritata and Israeli couscous

Purini Reka | Dessert.....\$6.00 each

Coconut crumble w spiced fruit, chantilly cream

Vanilla crème brulee w sorbet, fruit compote, sesame 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!**

