



**WEDNESDAY  
MENU ONLY**

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

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

Smoked Kahawai Pate w horopito crostini and pickles

Polenta Chips w mojo rojo sauce, parmesan, and herbs (GF)

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

Sous-vide chicken breast w herbed potato gratin, jus lie and seasonal vegetables

Agria gnocchi w pumpkin puree, seasonal vegetables (GF)

Pan fried fish w escabeche and coconut lime rice (GF / DF)

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

Lemon posset w shortbread, blueberries, pohutukawa jelly

Sticky Date Pudding w Ice cream, spun sugar nest (GF)

**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, (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!**

