



Lunch Menu

Lunch



Daily Baked Ciabattini \$14

*Confit garlic & herb butter, sun dried tomato pesto
(V/Vegan on request)*

Mediterranean Mezze for One \$18

*Grilled focaccia, hummus, olive oil, dukkah, marinated vegetables
& mixed olives (N/Vegan)*

Soup of the Day \$19

Served with butter & freshly baked sourdough

Portobello Mushroom \$19/\$28

*Blue cheese, toasted walnuts, pear, salad greens & balsamic glaze
(V/GF/N/Vegan on request)*

Crispy Calamari \$21

Caper, lemon & sorrel mayonnaise, salad greens (DF)

Duck Liver Parfait \$23

Beetroot relish, toasted rye, pickled vegetables

Udon Noodle Salad \$24/\$35

*Sesame chicken, cucumber, capsicum, sprouts, coriander,
basil & coconut cream dressing (Vegan on request)*

Marlborough Cold Smoked Salmon \$25

*Herb crème fraiche, toasted rye, pickled fennel salad
(GF on request)*

Please inform your server of any severe food allergies as some dishes can be modified to suit dietary needs. If you have a gluten sensitivity the risk of contamination is low but cannot be guaranteed 100% and we do not have a separate gluten free deep fryer.



Lunch

Distinction Burger

\$33

150g pure Angus beef pattie, soft milk bun, bacon, swiss cheese, lettuce, tomato, house pickles, mustard & ketchup, served with fries

BBQ Pork Belly Burger

\$33

Slow cooked pork belly, BBQ sauce, fennel slaw, pickles, red onion & mayonnaise, in a soft milk bun, served with fries

Fettuccine Peperonata

\$34

Ragu of sweet capsicum, cherry tomato & capers, basil pesto, shaved parmesan, grilled halloumi, pangrattato (V/N)

Local Blue Cod

\$42

Fried in light beer batter, served with fries, house salad, caper, lemon & sorrel mayonnaise (DF)

Sides

House Salad w honey mustard dressing

\$12

Straight Cut Fries w aioli & tomato sauce

\$13

Shoestring Fries w aioli & tomato sauce

\$13

Truffle Fries -

\$16

Shoestring fries, truffle oil, porcini salt, parmesan, aioli (V)

Please inform your server of any severe food allergies as some dishes can be modified to suit dietary needs. If you have a gluten sensitivity the risk of contamination is low but cannot be guaranteed 100% and we do not have a separate gluten free deep fryer.

Dessert



Chocolate Lovers **\$22**

Dark chocolate brownie, hazelnut caramel mascarpone, warm chocolate whiskey sauce, triple chocolate ice cream (DF on request/GF/N)

Roasted Rhubarb & Apple Crumble **\$19**

Golden oat crumble, toasted coconut, vanilla ice cream elderflower anglaise

Warm Gingerbread **\$19**

Caramelised pear, toasted walnuts, coconut yoghurt sorbet (Vegan/N)

Sorbet & Fruit **\$22**

Trio of sorbets, sliced seasonal fruit, citrus syrup (GF/Vegan)

Lemon Posset **\$23**

Creamy lemon pudding, raspberry curd, crisp meringue amaretti biscuits, coconut yoghurt sorbet (GF/N)

Cheese Platter **\$28**

Selection of fine local Otago cheeses, pickled onions, sliced apple, chutney, hazelnut oat crackers (GF on request/N)

Affogato **\$21**

Vanilla bean ice cream, almond biscotti, served with a shot of hot espresso & your choice of liqueur (GF/N)

- Herbal/Bitter

Pimms/Ouzo Metaxa/Aperol/Jagermeister/Campari

- Sweet/Fruity

Chambord/Cointreau/Drambuie/Midori Melon/Malibu/Baileys

- Coffee/Nutty

Frangelico Hazelnut/Nocello/Galliano Amaretto/Kahlua/Tia Maria Coffee

- Premium +\$6

Rose Rabbit Butterscotch/Rose Rabbit Orange/Rose Rabbit Elderflower/Southern Comfort

Please inform your server of any severe food allergies as some dishes can be modified to suit dietary needs. If you have a gluten sensitivity the risk of contamination is low but cannot be guaranteed 100% and we do not have a separate gluten free deep fryer.

High Tea



Sweet & Savoury

Scones with Berry Jam & Orange Blossom Cream

Club Sandwiches / Savoury Tartlet / Sweet Tartlet

Raspberry Lamington / Belgian Chocolate Truffle / Macaron

Luxury Leaf Tea Selection

Earl Grey | English Breakfast | Rose Vanilla | Pure Green

Fragrant Jasmine | Rosehip Hibiscus | Pure Peppermint

Gentle Chamomile | Natural Blueberry | Blood Orange

High Tea in Parcels \$35 per person

High Tea in a Private Vault \$45 per person

\$12 per glass of Bubbles or Mimosa

**Price includes bottomless tea or one barista coffee per person.*

Additional beverages are available at an additional cost.

**The Parcels team welcome walk-ins, however,
please note that we require up to
30 minutes to prepare your High Tea.**

Dietary requirements are to be booked in advance.

Please inform your server of any severe food allergies as some dishes can be modified to suit dietary needs. If you have a gluten sensitivity the risk of contamination is low but cannot be guaranteed 100% and we do not have a separate gluten free deep fryer.