



Lunch Menu



Lunch

Garlic Bread (V) <i>Buttery ciabattini with fresh herbs & garlic</i>	\$12
Freshly Baked Sourdough (Vegan) <i>Fresh sourdough ciabattini served with marinated olives, dukkah & hummus</i>	\$14
Soup of the Day (GF on request) <i>Served with butter & freshly baked sourdough</i>	\$16
Crispy Calamari (DF) <i>New Zealand squid fried in a crispy golden batter served with caper, lemon & sorrel mayonnaise</i>	\$17
Roasted Field Mushroom (V/GF) <i>Baked with a creamy blue cheese filling, pear, toasted walnuts, salad greens & balsamic glaze</i>	\$18
Pumpkin & Ricotta Ravioli (V) <i>Served with pumpkin cream sauce, pangrattato, pumpkin seeds & crème fraiche</i>	\$18/29
Roasted Root Vegetable Salad (GF/Vegan) <i>Cumin roasted root vegetables with beetroot relish, tahini yoghurt & dukkah</i>	\$18/\$26

DF = Dairy Free / GF = Gluten Free / V = Vegetarian
All credit card & contactless payments will incur a 2% surcharge



Lunch

Cold Smoked Marlborough Salmon <i>(GF on request)</i> <i>Served with herb crème fraiche, pickled fennel, salad greens & crisp rye bread</i>	\$25
Parcels Eggs Benedict <i>(GF)</i> <i>Your choice of smoked salmon, bacon or mushrooms with free range poached eggs & hollandaise on potato & herb rosti</i>	\$28
Pappardelle Pasta <i>(DF on request)</i> <i>Chorizo, shaved fennel, & cherry tomato ragu with chilli oil and shaved parmesan</i>	\$29
Open Steak Sandwich <i>(DF on request)</i> <i>Silver fern farms 180g Sirloin steak, toasted sourdough, salad greens, tomato, caramelised onion & horseradish mayonnaise</i>	\$29
Crispy Chicken Burger <i>Fried chicken, jalapeno aioli, red onion, house pickles & slaw in a soft milk bun, served with fries</i>	\$29
Distinction Burger <i>150g pure Angus beef pattie, bacon, swiss cheese, lettuce, tomato, house pickles, mustard & ketchup in a soft milk bun, served with fries</i>	\$30
Local Blue Cod <i>(DF)</i> <i>Fried in light beer batter, served with fries, house salad, caper, lemon & sorrel mayonnaise</i>	\$35
Straight Cut Fries / Shoestring Fries / House Salad	\$11

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Dessert

Dark Chocolate Brownie (DF on request/GF) \$17
*Hazelnut caramel mascarpone, warm chocolate
whiskey sauce & triple chocolate ice-cream*

Sorbet & Fresh Fruit (GF/Vegan) \$18
*Trio of sorbets, sliced seasonal fruit
& citrus syrup*

**Mihiwaka Manuka & Kanuka
Honey & Saffron Panna Cotta** (GF) \$18
*Almond biscotti, orange blossom cream
& blackcurrant syrup*

Affogato (GF) \$18
*Vanilla bean ice cream & almond biscotti, served
with a shot of hot espresso & your choice of liqueur*

Cheese Platter (GF on request)
*A selection of fine local Otago cheeses,
served with chutney, pickled onions, sliced apple
& hazelnut oat crackers*

Cheese platter for one \$21
Cheese platter for two \$31
Large cheese platter for four + \$49



High Tea

Sweet

Belgian chocolate truffle

Sweet tartlet

Raspberry lamington

Macaron

Freshly baked scone served with berry jam & orange blossom cream

Savoury

A selection of club sandwiches

Savoury tartlet

Accompanied by a fine selection of bottomless Dilmah loose leaf tea or espresso coffee

High Tea per person	\$35
Sparkling High Tea per person	\$47

Enjoy your High tea in your own luxury private vault

High Tea per person	\$45
Sparkling High Tea per person	\$57

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

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