



Lunch Menu



Lunch

Daily Baked Ciabattini	\$12
<i>Confit garlic & herb butter, sundried tomato tapenade (V/Vegan on request)</i>	
Mediterranean Mezze for One	\$17
<i>Grilled focaccia, hummus, olive oil, dukkah, marinated olives (N/Vegan)</i>	
Duck Liver Parfait	\$21
<i>Beetroot relish, toasted rye, pickled vegetables</i>	
Soup of the Day	\$16
<i>Served with butter & freshly baked sourdough</i>	
Crispy Calamari	\$18
<i>Caper, lemon & sorrel mayonnaise, salad greens (DF)</i>	
Portobello Mushroom	\$19/\$28
<i>Blue cheese, toasted walnuts, pear, salad greens & balsamic glaze (V/GF/N/Vegan on request)</i>	
Root Vegetable Salad	\$18/\$26
<i>Dukkah roasted root vegetables, beetroot relish, tahini yoghurt, salad greens (GF/Vegan/N)</i>	
Marlborough Cold Smoked Salmon	\$25
<i>Herb crème fraiche, pink pickled onions, salad greens, crisp rye bread (GF on request)</i>	

Lunch



Parcels Eggs Benedict **\$28**

Your choice of grilled bacon, smoked salmon or mushrooms potato rosti, poached free-range eggs & hollandaise (GF)

Distinction Burger **\$30**

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

Crispy Chicken Burger **\$29**

Fried chicken thigh, jalapeno aioli, red onion, house pickles & slaw in a soft milk bun, served with fries

Local Blue Cod **\$35**

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

Fettuccine Peperonata **\$31**

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

Roasted Vegetable Lasagna **\$29**

Layers of pasta, roasted fresh vegetables, spinach, Napolitano sauce, pangrattato (GF/Vegan)

Sides

Straight Cut Fries **\$12**

Shoestring Fries **\$12**

House Salad **\$12**

Truffle Fries **\$15**



Dessert

Lemon Posset <i>Creamy lemon pudding, raspberry curd, crisp meringue, amaretti biscuits, coconut yoghurt sorbet (GF/N)</i>	\$19
Chocolate Lovers <i>Dark chocolate brownie, hazelnut caramel mascarpone, warm chocolate whiskey sauce & triple chocolate ice cream (DF on request/GF/N)</i>	\$18
Sorbet & Fruit <i>Trio of sorbets, sliced seasonal fruit & citrus syrup (GF/Vegan)</i>	\$21
Cheese Platter <i>Selection of fine local Otago cheeses, pickled onions, sliced apple, chutney, hazelnut oat crackers (N/GF on request)</i>	\$28
Affogato <i>Vanilla bean ice cream, almond biscotti, served with a shot of hot espresso & your choice of liqueur (GF/N)</i> - Herbal/Bitter: <i>Pimms/Ouzo Metaxa/Aperol/Jagermeister/Campari</i> - Sweet/Fruity: <i>Chambord/Cointreau/Drambuie/Midori Melon/Malibu/Baileys</i> - Coffee/Nutty: <i>Frangelico Hazelnut/Nocello/Galliano Amaretto/Kahlua/Tia Maria Coffee</i> - Premium +\$6: <i>Rose Rabbit Butterscotch/Rose Rabbit Orange/Rose Rabbit Elderflower/Southern Comfort</i>	\$19

High Tea



Sweet & Savoury

Scones with Berry Jam & Orange Blossom Cream

Club Sandwiches / Savoury Tartlet / Sweet Tartlet

Raspberry Lamington / Belgian Chocolate Truffle / Macaron

Tea Selection

Ceylon Breakfast / Earl Grey / Pure Green

Pure Peppermint / Chamomile / Blueberry

Blood Orange & Eucalyptus / Jasmine Green

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.