

LUNCH AT THOMAS'S BACH

HIGH TEA - OUR SIGNATURE DISH

SERVED FROM 11AM - 5PM

A taste of vintage Waiheke dishes created with a contemporary twist

Served with a welcome glass of bubbles

Three tiers of great tastes, to linger over... (VG or GF by request)

\$43pp*

TOP TIER:

Batch famous infused pavlova, smashed and layered with mascarpone cream - orange curd - poached fruit - rhubarb

MIDDLE TIER:

Cured salmon & beetroot salad - chicken & leek pie - meatloaf - caramelised onion

BOTTOM TIER:

Smoked ham and pistachio terrine - Chef's selection of cheeses - chutney - Bach pickles - breads

*Due to table size, there may be multiple servings on one stand. \$43 serves 1 person.

WHILE YOU GET COMFY

Potato sourdough cob loaf - kiwi onion dip (baked to order 5-10mins) (V on request) \$12

Bach Board - selection of cured meats - breads and dips - Warm scotch egg
Bach pickles \$28/\$42

Local cheese board - nuts - honey - breads - chutney (2 or 3 cheeses)
Tania Smoked Brie | Mahoe Blue | Mount Eliza Red Leicester (GF on request)\$30/\$45*

Baked camembert - apple & fig chutney - walnut bread (VG, GF on request)\$18*

Warm scotch egg - piccalilli - green salad \$17

Cured salmon - beetroot - crème fraiche - citrus - fennel (GF) \$21

LUNCH PLATES

SERVED FROM 11AM - 3PM

BATCH CLASSICS

Smoked chicken and leek pie - winter slaw		\$26
Soup of the day - toastie - chocolate almond torte	(VG, GF on request)	\$24*
Meat loaf sandwich - celeriac remoulade - caramelised onion - rocket	(GF on request)	\$25*
Root vegetable and lentil pie - winter slaw	(GF,V)	\$24
Salt Baked Celeriac - fragrant farro - fennel - coconut sauce	(V)	\$26
Smoked fish cakes - winter slaw - lemon mayo		\$24

Extra Bread \$5

Extra GF Bread \$5

*GF option surcharge \$3

DESSERTS

Pavlova, a New Zealand icon, smashed and layered with mascarpone cream - orange curd - poached pear - rhubarb	(GF)	\$16
Banoffee mousse - apricot + nut crumble - aerated coconut	(GF)	\$12
Apple & feijoa crumble - vanilla custard		\$14
Chocolate almond torte - salted caramel ice cream	(GF)	\$14
Local cheese board - nuts - honey - breads - chutney (1, 2 or 3 cheeses) Tania Smoked Brie Mahoe Blue Mount Eliza Red Leicester	(GF on request)	\$15/30/\$45*

