



LUNCH MENU

FIRST FLAVOURS

crisp bruschetta - tomato, fresh basil, garlic, olive oil and crumbled feta	8.0
chorizo & roasted artichokes	9.5
warmed marinated rainbow olives	10.5 g
chilli and ginger beef bites	10.5
house bread selection with extra virgin olive oil & Liquidity spreads	12.0 n

SALADS

japanese spiced squid, fresh salad leaves, mango glaze and yoghurt	15.5 g
roast chicken salad with cucumber, cherry tomato, red onion, bound with a coconut dressing	16.5 g
mediterranean vegetable salad, cucumber, kalamata olives, tomatoes, red onion, capsicum, with feta, virgin olive oil and lemon juice	17.5
liquidity style caesar – cos lettuce, freshly grated parmigiano reggiano, prosciutto, pickled garlic, croutons, poached egg & caesar dressing	18.5
add chicken extra 4.0	
sumac lamb salad, warmed parsnip and fennel salad, saffron and chive dressing	19.5 g

PASTA

bombardoni pasta with roasted artichokes, cherry tomatoes, olives, marinated feta and basil pesto	17.5
beetroot risotto, wok fried vegetables and a yoghurt mint dressing	17.5
prawn, chive & garlic lemon cream pappardelle with fennel slaw	19.5

SANDWICHES

grilled aubergine burger – aubergine, fresh oregano, melted taleggio, and olive chutney, roquette, semi dried tomatoes, aioli in a rye bread roll with fries	16.0 n
grilled chicken & bacon club sandwich – grilled chicken, bacon, swiss cheese, lettuce, tomato, spanish onion & aioli on foccacia served with fries	17.0 n
roast pork sandwich - slow roast pork, sage and onion stuffing, cider apple sauce, watercress and aioli, sourdough bap and fries	18.0 n

MAIN FLAVOURS

beef rendang (med heat) with jasmine coconut lontong	17.5
tempura fish & polenta or shoestring fries with lemon kelp aioli & salad	18.0
lunch steak 'garni' - 175g aged sirloin steak, fries, mushrooms, grilled tomato, watercress salad and aioli	19.5

CHEESE

cheese plate (1 – 2 people)	17.5
3 speciality cheeses served with crackers, fresh fruit and a plum and port jam	

SWEET

affogato al caffe, benedictine with bitter chocolate truffle & pistachio cardamom biscotti	10.5 n
milk & white chocolate tiramisu with hazelnut brittle and hokey pokey	13.0 n
lemon curd tart with fresh berries	13.0
orange glazed peach topped with pohutakawa honey ice-cream, sable biscuit and persian candyfloss	13.5
silky chocolate fondue with fresh fruit, marshmallow and crystal ginger cookies (serves 1 – 2 people)	16.5 n

Liquidity has considered those with dietary restrictions

g – Gluten Free
n – Contains Nuts
d – Dairy Free

For any other dietary restrictions please inform our friendly service team.
As good food takes time please inform your friendly service staff of your time restraints

supplied by
RAEWARD
fresh