



EPONA'S BRUNCH A Taste of Greece

A land of sunshine and hospitality, Greece is renowned for its generous Mediterranean cuisine, celebrating fresh ingredients, timeless recipes and authentic flavours.

Savory selection

- **Ika Mata** : A South Pacific specialty of raw white fish, diced and marinated in lime and coconut milk, with cucumber, tomatoes, onions, chilli and coriander.
- **Meat Pie** : An iconic New Zealand individual pie filled with minced beef and cheese.
- **Cheese Roll** : A popular South Island specialty, white bread rolled around a generous cheddar filling, then lightly toasted.
- **Fish and Chips** : A British-inspired classic of fried cod served with crispy fries.
- **Kumara** : Sweet potato cooked in the embers, revealing a tender, subtly smoky flesh.
- **Hāngī-Style Lamb** : Slow-cooked lamb shoulder, grilled over a Big Green Egg and smoked, inspired by the traditional Māori hāngī cooking method.

Sweet selection

- **Pavlova** : A New Zealand favourite, with a light, crisp meringue shell and a soft centre, topped with cream and fresh fruit.
- **Kiwi Tart** : A delicate tart celebrating New Zealand's iconic kiwifruit, set on a rich, melt-in-the-mouth base.
- **Corn & Chocolate Biscuit** : A delicious biscuit combining the delicate flavour of corn with the richness of chocolate.

An invitation to (re)discover, over just one Sunday,
all the authenticity and richness of New Zealand.

Upcoming dates :

