



dinner menu

entrée

daily oven fresh bread 15.0 (half)/18.0 (full)
smoked butter, olive oil, balsamic, dukkah v n

today's vegetable focused soup 17.0
served with brioche & butter v lf

canterbury buffalo mozzarella 26.0
vine tomato, basil, balsamic pearls, ciabatta v

ginger marinated fried chicken 25.0
japanese mayo, hot sauce, sesame df

whipped ricotta 25.0
crisp ciabatta, roast butternut, pickled raisin, rosemary oil v

scallops 29.0
corn puree, chorizo, paprika oil, spiced hazelnut g n

citrus cured ora king salmon 27.0
avocado mayo, preserved lemon, crispy caper, brioche crumb

to follow

catch of the day 39.0
miso cauliflower puree, mussels, dill butter, pickled cauliflower, micro cress g

pork tenderloin 37.0
confit belly, carrot & ginger puree, broccolini, apple gel g

lumina lamb rump 42.0
truffled potato gratin, peas, chimichurri, rosemary jus g

canterbury beef cheek 39.0
potato puree, edamame, glazed onion, garlic butter g

beetroot gnocchi 35.0
basil pesto, peas, beans, feta, pine nuts g n v

grill

canterbury ribeye lf 250gm 46.0

canterbury sirloin lf 300gm 46.0

canterbury eye fillet lf 200gm 48.0

free range chicken & chorizo 250gm 38.0
served with triple-cooked agria, béarnaise, port wine jus g

additions

seasonal leafy greens, pickled red onions, balsamic vinaigrette,
spiced walnut crumb g v n 15.0

today's seasonally inspired vegetables g v lf 15.0

rustic fries, 50 ketchup g v df 10.0

triple-cooked agria, béarnaise 14.0

dessert

hazelnut & earl grey 19.0
hazelnut dacquoise, earl grey mousse, hazelnut & tea leaf
praline, pistachio candy floss g n

elderflower & juniper layer cake 19.0
juniper soaked almond joconde, lemon curd, elderflower
buttercream, raspberry sorbet g n

roast peach & honey éclair 19.0
honey roasted peaches, thyme mascarpone, éclair

coconut cheesecake 19.0
gingernut base, pineapple compote, citrus gel g v

50 sweet set 17.0
a selection of petits fours, constantly evolving

cocktails

ps i love you 18.0
combination of baileys, amaretto, dark rum & cream

chocolate martini 20.0
combination of baileys, vanilla vodka & chocolate liqueur

brandy alexander 18.5
combination of brandy, dark crème de cacao & cream

cheeses

selected cheeses served at their best with fruit paste,
crackers, candied walnuts, dried fruits, grapes

single serve cheese 18.0

any two cheeses 28.0

selection of three cheeses 38.0

coffee

espresso coffees - short black & long black 5.5

espresso coffees 6.0
flat white, latte, cappuccino, mochaccino,
macchiato, chai latte, hot chocolate

liqueur coffees 15.0

tea 5.5

english breakfast, earl grey, irish breakfast

infusions 6.0

japanese sencha, chamomile, peppermint, lemon herbal,
strawberry kiwi, passion plum, chai tea, hot cinnamon,
decaf vanilla comoro

g - gluten free v - vegetarian lf - local food (provincially sourced)
n - contains nuts df - dairy free

plant based menu available on request

for any other dietary restrictions, please inform our friendly service team
as good food takes time please inform us of your time restraints