

dining at dusk 66.0 per person

from 5.30pm - 6.30pm

baked (presented to your table)

50 bread selection

with smoked butter, olive oil, balsamic, dukkah v n

starter

today's vegetable focused soup

served with brioche & butter If v

whipped ricotta

crisp ciabatta, roast butternut, pickled raisin, rosemary oil v

citrus cured ora king salmon

avocado mayo, preserved lemon, crispy caper, brioche crumb

mains

catch of the day

miso cauliflower puree, mussels, dill butter, pickled cauliflower, micro cress **g**

canterbury beef cheek

potato puree, edamame, glazed onion, garlic butter g

lumina lamb rump

truffled potato gratin, peas, chimichurri, rosemary jus g

g - gluten free $\ V$ - vegetarian $\ If$ - local food (provincially sourced)

 \boldsymbol{n} - contains nuts \boldsymbol{df} - dairy free

for any other dietary restrictions please inform our friendly service team as good food takes time please inform us of your time restraints no further discounts or offers can be applied to this menu