



lunch menu

entrée

daily oven fresh bread	15 (half) / 18 (full)
smoked butter, olive oil, balsamic, dukkah v n	
today's vegetable focused soup	17
served with brioche & butter v lf	
silken tofu	24
roast pumpkin, crispy chickpea, parsley, dukkah grain bark v df n	
ginger marinated fried chicken	25
japanese mayo, hot sauce, sesame g df	
duck liver parfait	26
pear chutney, quince gel, mini brioche loaf	
smoked beetroot	25
whipped goats cheese, rocket pesto, hazelnut, parmesan v n	
salmon mosaic	29
cucumber emulsion, lemon yoghurt, salmon paté g	

main

catch of the day	39
winter greens, laksa sauce, coriander oil g n	
lamb rump	42
confit garlic mash, fried eggplant caponata, basil, za'atar g	
beef burger	30
brioche bun, burger sauce, smoked cheddar, lettuce, tomato, fries	
smoked chicken caesar salad	29
cos, bacon & croissant crumb, soft egg, caesar dressing	
warm roast vegetable salad	27
spinach, quinoa, marinated feta crumble, french dressing g v	
pumpkin gnocchi	35
roasted celeriac, pickled pumpkin, capsicum coulis, parmesan g v	

canterbury beef

wagyu ribeye lf	250gm	47
wagyu sirloin lf	300gm	48
served with triple-cooked agria, béarnaise, port wine jus g		

additions

seasonal leafy greens, tomato, cucumber, onion, french dressing, toasted seeds g v n	15
today's seasonally inspired vegetables g v lf	15
rustic fries, 50 ketchup g v df	10
triple-cooked agria, béarnaise	14

dessert

banana basque	20
baked cheesecake, banana sorbet, chai butterscotch, milk chocolate, tuile g v	
chocolate overload	20
dark chocolate panna cotta, red velvet, honeycomb, ganache, brownie crumb, chocolate sauce	
raspberry financier	19
financier, raspberry bavarois, lime curd, basil meringue g v n	
tiramisu	19
mascarpone, espresso & frangelico-soaked sponge, chocolate glaze, brownie crumb n	
50 sweet set	17
a selection of petits fours, constantly evolving	

cheeses

selected cheeses served at their best with fruit paste, crackers, candied walnuts, dried fruits, grapes	
single serve cheese	18
any two cheeses	28
selection of three cheeses	38

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

