



## dinner menu

### entrée

<b>daily oven fresh bread</b>	<b>15 (half) / 18 (full)</b>
smoked butter, olive oil, balsamic, dukkah v n	
<b>today's vegetable focused soup</b>	<b>17.0</b>
served with brioche & butter v lf	
<b>hokkaido scallops</b>	<b>29.0</b>
cauliflower puree, buckwheat salad, bacon crumb g	
<b>mushroom parfait</b>	<b>26.0</b>
pickled shiitake, pine nuts, mini brioche loaf n	
<b>whipped goats cheese</b>	<b>26.0</b>
confit tomato, olive gremolata, rye crumb, balsamic pearls	
<b>beetroot cured salmon</b>	<b>29.0</b>
seeded ciabatta, herb tartare, pickled onion, parsley	
<b>ginger marinated fried chicken</b>	<b>27.0</b>
japanese mayo, hot sauce, sesame g df	

### to follow

<b>market fish</b>	<b>39.0</b>
saffron potato, edamame, mussels, red pepper puree, celery salsa verde g	
<b>slow cooked pork belly</b>	<b>37.0</b>
burnt butter mash, broccolini, macadamia crumble, apple jam, jus g n	
<b>lamb rump</b>	<b>40.0</b>
smoked aubergine puree, wild mushroom, mint gel, jus g	
<b>akaroa salmon</b>	<b>40.0</b>
herb beurre blanc, salmon roe, pickled cucumber, seasonal green g	
<b>chicken supreme</b>	<b>37.0</b>
peas, parsley, pancetta, romesco, jus g n	
<b>smoked chicken caesar salad</b>	<b>29.0</b>
cos, bacon & croissant crumb, soft egg, caesar dressing	
<b>tomato risotto</b>	<b>35.0</b>
sun-dried tomato pesto, pickled cherry tomato, ricotta g n	

### grill

<b>canterbury ribeye lf</b>	<b>300gm</b>	<b>49.0</b>
<b>canterbury sirloin lf</b>	<b>300gm</b>	<b>49.0</b>
<b>canterbury eye fillet lf</b>	<b>200gm</b>	<b>50.0</b>
<b>canterbury beef cheek lf</b>	<b>200gm</b>	<b>40.0</b>
served with triple-cooked agria, béarnaise, port wine jus g		

### additions

seasonal leafy greens, tomato, cucumber, onion, french dressing, toasted seeds g v n	<b>15.0</b>
today's seasonally inspired vegetables g v lf	<b>15.0</b>
rustic fries, 50 ketchup g v df	<b>10.0</b>
triple-cooked agria, béarnaise	<b>14.0</b>

### dessert

<b>citrus delight</b>	<b>20.0</b>
lemon cream pillow, pistachio sable, lemon butterscotch, lemon & basil sorbet, candied lemon zest v n	
<b>black forest crème brûlée</b>	<b>20.0</b>
dark chocolate brûlée, cherry compote, chocolate crumble, kirsch cream, cherry fluid gel	
<b>strawberry &amp; matcha shortcake</b>	<b>19.0</b>
matcha angel cake, strawberry mascarpone, meringue, strawberry sorbet	
<b>blackberry parfait</b>	<b>19.0</b>
blackberry curd, crystallized chocolate, gingerbread crumb, licorice v	
<b>50 sweet set</b>	<b>17.0</b>
a selection of petits fours, constantly evolving	

### cheeses

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

blue – whitestone windsor blue / cow's milk – oamaru, nz  
hard – whitestone vintage cheddar / cow's milk – oamaru, nz  
soft – whitestone brie – cow's milk – oamaru, nz

<b>single serve cheese</b>	<b>18</b>
<b>any two cheeses</b>	<b>28</b>
<b>selection of three cheeses</b>	<b>38</b>

### coffee

<b>espresso coffees</b> - short black & long black	<b>5.5</b>
<b>espresso coffees</b>	<b>6.0</b>
flat white, latte, cappuccino, mochaccino, macchiato, chai latte, hot chocolate	
<b>liqueur coffees</b>	<b>15.0</b>

<b>tea</b>	<b>5.5</b>
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english breakfast, earl grey, irish breakfast

<b>infusions</b>	<b>6.0</b>
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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