



dinner menu

entrée

daily oven fresh bread	16 (half) / 19 (full)
hummus, olive oil, balsamic, dukkah v n	
today's vegetable focused soup	18.0
served with brioche & butter v lf	
sesame crusted tuna tataki	29.0
pickled radish, togarashi mayo, yuzu dressing gf df	
chicken liver parfait	27.0
raspberry gel, roasted pistachio, grilled foccacia n	
goats cheese bavarois	27.0
spiced honey, fig & cognac marmalade, dark rye	
cured salmon	29.0
lemongrass dressing, fish roe, rice wafer gf df	
buttermilk fried chicken	28.0
chili maple glaze, pickles, mayo gf df	

to follow

catch of the day	42.0
potato pave, citrus & chive crème fraîche, tobiko, confit leeks gf	
pork cheeks	40.0
pork tenderloin, parsnip puree, edamame, pickled walnut, cider jus gf	
veal ossobuco	41.0
confit garlic mash, slow roast carrots, chermoula, jus gf	
akaroa salmon	42.0
prawns, miso sponge, herb oil, carrot & miso puree gf	
duck breast	45.0
sweet potato gratin, kumara puree, cherry gel, jus gf	
smoked chicken caesar salad	30.0
cos, bacon & croissant crumb, soft egg, caesar dressing	
mushroom risotto	37.0
soft egg, toasted seed granola, truffle oil, parmesan gf	
winter salad bowl	30.0
roasted vegetables, fried tofu, soy marinated egg, caramelized soy dressing gf df	

grill

canterbury ribeye lf	300gm	50.0
canterbury sirloin lf	300gm	50.0
canterbury eye fillet lf	200gm	55.0
canterbury beef cheek lf	200gm	42.0
served with confit garlic mash, béarnaise, port wine jus gf		

additions

seasonal leafy greens, tomato, cucumber, onion, french dressing, toasted seeds gf v n	15.0
today's seasonally inspired vegetables gf v lf	15.0
rustic fries, 50 ketchup gf v df	10.0

dessert

lemon parfait	21.0
citrus & vanilla compote, pistachio biscuit, white chocolate sorbet, basil gf n	
dark chocolate tart	22.0
cherry sorbet, chocolate sable, cherry gel, vanilla fromage	
coffee panna cotta	21.0
hazelnut & coffee coral, caramelized white chocolate, apple, baked apple cream gf n	
rum baba	21.0
coconut & tonka bean ganache, caramelized pineapple, pineapple gel, mint	
50 sweet set	18.0
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

single serve cheese	19.0
any two cheeses	29.0
selection of three cheeses	39.0

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
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english breakfast, earl grey, irish breakfast

infusions	6.0
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japanese sencha, chamomile, peppermint, lemon herbal, strawberry kiwi, passion plum, chai tea, hot cinnamon, decaf vanilla comoro

gf - 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