



## lunch menu

### entrée

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

### main

<b>catch of the day</b>	<b>42.0</b>
potato pave, citrus & chive crème fraîche, tobiko, confit leeks gf	
<b>veal ossobuco</b>	<b>41.0</b>
confit garlic mash, slow roast carrots, chermoula, jus gf	
<b>beef burger</b>	<b>34.0</b>
brioche bun, tomato relish, smoked cheddar, crispy bacon, lettuce, tomato, fries	
<b>smoked chicken caesar salad</b>	<b>30.0</b>
cos, bacon & croissant crumb, soft egg, caesar dressing	
<b>winter salad bowl</b>	<b>30.0</b>
roasted vegetables, fried tofu, soy marinated egg, caramelized soy dressing gf df	
<b>mushroom risotto</b>	<b>37.0</b>
soft egg, toasted seed granola, truffle oil, parmesan gf	

### canterbury beef

<b>canterbury ribeye lf</b>	<b>300gm</b>	<b>50.0</b>
<b>canterbury sirloin lf</b>	<b>300gm</b>	<b>50.0</b>
<b>canterbury beef cheek lf</b>	<b>200gm</b>	<b>42.0</b>
served with confit garlic mash, béarnaise, port wine jus gf		

### additions

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

### dessert

<b>lemon parfait</b>	<b>21.0</b>
citrus & vanilla compote, pistachio biscuit, white chocolate sorbet, basil gf n	
<b>dark chocolate tart</b>	<b>22.0</b>
cherry sorbet, chocolate sable, cherry gel, vanilla fromage	
<b>coffee panna cotta</b>	<b>21.0</b>
hazelnut & coffee coral, caramelized white chocolate, apple, baked apple cream gf n	
<b>rum baba</b>	<b>21.0</b>
coconut & tonka bean ganache, caramelized pineapple, pineapple gel, mint	
<b>50 sweet set</b>	<b>18.0</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>19.0</b>
<b>any two cheeses</b>	<b>29.0</b>
<b>selection of three cheeses</b>	<b>39.0</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

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