



lunch menu

entrée

daily oven fresh bread	16 (half) / 19 (full)
smoked butter, olive oil, balsamic, dukkah v n	
today's vegetable focused soup	18.0
served with brioche & butter v lf	
pan seared scallops	29.0
cauliflower puree, curry oil, cauliflower salad gf	
tomato & red pepper terrine	28.0
balsamic mascarpone, basil oil gf	
burrata	28.0
grilled sourdough, fig relish, toasted pumpkin seeds, chimichurri	
seared tuna	29.0
pickled onion, tomato, olive pesto, balsamic, cucumber relish gf df	
buttermilk fried chicken	28.0
japanese mayo, chilli maple sauce, pickles	

main

catch of the day	44.0
roasted cauliflower, chorizo, corn puree, corn & chive salsa gf	
braised beef short rib	44.0
smoked bone marrow butter, mash, sautéed mushroom, fried rosemary gf	
beef burger	34.0
brioche bun, burger sauce, smoked cheddar, lettuce, tomato, fries	
smoked chicken caesar salad	32.0
cos, croutons, soft egg, shaved parmesan, caesar dressing	
chicken breast	41.0
mushroom puree, broad beans, confit chicken & pine nut terrine, truffle oil gf n	
rocket & pear salad	30.0
mixed leaves, rocket, poached pear, spiced walnuts, parmesan, balsamic glaze gf n	
roasted tomato & basil ravioli	35.0
pickled tomato, basil pesto, shaved parmesan, paprika almond crumble n v	

grill

canterbury ribeye lf	300gm	52.0
canterbury eye fillet lf	200gm	55.0
pearl veal striploin lf	300gm	54.0
served with potato & smoked paprika gratin, 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
mash, port wine jus gf	14.0

dessert

lemon posset	22.0
lavender meringue, freeze dried rhubarb, rhubarb gel gf v	
crème brûlée	22.0
raspberry compote, citrus tulle, yuzu curd v	
vanilla panna cotta	22.0
strawberry & elderflower sorbet, macerated strawberry, crystalized white chocolate gf v	
whipped milk chocolate truffle	22.0
toasted marshmallow, chocolate soil, caramel sauce, chocolate wafer	
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

english breakfast, earl grey, decaf ceylon

infusions

6.0

jasmine pouchong, chamomile, peppermint, decaf organic ginger lemon, strawberry kiwi, raspberry mojito, organic rooibos, goji berry, decaf vanilla comoro, orange passionfruit

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