



## dinner menu

### entrée

<b>daily oven fresh bread</b>	<b>16 (half) / 19 (full)</b>
cowboy butter, olive oil, balsamic v	
<b>today's vegetable focused soup</b>	<b>18.0</b>
served with brioche & butter v lf	
<b>tuna tartare</b>	<b>28.0</b>
grilled brioche, cured salmon, citrus mayo, herbs	
<b>smoked chicken liver parfait</b>	<b>29.0</b>
toasted focaccia, peach chutney	
<b>whipped wairiri ricotta</b>	<b>28.0</b>
spiced honey, cherry relish, sourdough, garlic oil	
<b>citrus cured salmon</b>	<b>29.0</b>
lemongrass dressing, avocado puree, pickled vegetable salad gf df	
<b>buttermilk fried chicken</b>	<b>29.0</b>
saffron mayo, chili & lime maple	

### to follow

<b>catch of the day</b>	<b>44.0</b>
saffron & thyme fondant, beurre blanc, braised leek & onion, smoked leek oil, fried capers gf	
<b>slow cooked pork belly</b>	<b>41.0</b>
parsnip puree, roasted baby carrot, pork belly roulade, jus, apple gel gf	
<b>confit duck leg</b>	<b>45.0</b>
celeriac puree, roasted celeriac, orange & pomegranate jus, puffed quinoa gf	
<b>braised beef cheek</b>	<b>43.0</b>
garlic mash, sautéed greens, balsamic onion, jus, crispy potato gf	
<b>smoked chicken caesar salad</b>	<b>33.0</b>
cos, croutons, soft egg, shaved parmesan, caesar dressing	
<b>spicy udon noodle salad</b>	<b>33.0</b>
capsicum, carrot, edamame, tomato, sesame dressing, coriander, spring onion, crispy chili oil v	
<b>kumara &amp; potato gnocchi</b>	<b>36.0</b>
caramelized onion puree, peas, beans, parmesan, red chimichurri gf v	

### grill

<b>canterbury ribeye lf</b>	<b>300gm</b>	<b>52.0</b>
<b>canterbury eye fillet lf</b>	<b>200gm</b>	<b>55.0</b>
<b>merino lamb loin lf</b>	<b>200gm</b>	<b>49.0</b>
served medium		
<b>canterbury lamb shank lf</b>	<b>approx 300gm</b>	<b>38.0</b>
served with confit garlic mashed potato, port wine jus, red chimichurri 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>
mash, port wine jus gf	<b>14.0</b>

### dessert

<b>classic tiramisu</b>	<b>22.0</b>
espresso mascarpone, dark chocolate soil, coffee namelaka, chocolate tuille	
<b>mango pillow</b>	<b>22.0</b>
coconut mango sago, mango mousse, mango puree, honeycomb, honey tuille gf	
<b>crème caramel</b>	<b>22.0</b>
rum & raisin ice cream, pistachio crumb, spiced wafer gf n	
<b>warm sticky date pudding</b>	<b>22.0</b>
date compote, poached pear, butterscotch sauce, vanilla crème fraîche ice cream	
<b>50 sweet set</b>	<b>19.0</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 - short black &amp; long black</b>	<b>5.5</b>
<b>espresso coffees</b>	<b>6.5</b>
flat white, latte, cappuccino, mochaccino, macchiato, chai latte, hot chocolate	

<b>liqueur coffees</b>	<b>15.0</b>
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<b>tea</b>	<b>6.0</b>
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english breakfast, earl grey, decaf ceylon

<b>infusions</b>	<b>6.5</b>
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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