



lunch menu

entrée

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

main

catch of the day	44.0
saffron & thyme fondant, beurre blanc, braised leek & onion, smoked leek oil, fried capers gf	
braised beef cheek	43.0
garlic mash, sautéed greens, balsamic onion, jus, crispy potato gf	
fried chicken burger	34.0
milk bun, hot honey glaze, lettuce, tomato, saffron mayo, fries	
beef burger	34.0
milk bun, burger sauce, smoked cheddar, lettuce, tomato, fries	
smoked chicken caesar salad	33.0
cos, croutons, soft egg, shaved parmesan, caesar dressing	
spicy udon noodle salad	33.0
capsicum, carrot, edamame, tomato, sesame dressing, coriander, spring onion, crispy chili oil	
kumara & potato gnocchi	36.0
caramelized onion puree, peas, beans, parmesan, red chimichurri v	

grill

canterbury ribeye lf	300gm	52.0
canterbury eye fillet lf	200gm	55.0
merino lamb loin lf	200gm	49.0
served medium		
canterbury lamb shank lf	approx 300gm	38.0
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	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

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

liqueur coffees	15.0
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tea	6.0
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english breakfast, earl grey, decaf ceylon

infusions	6.5
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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

