



dinner menu

entrée

daily oven fresh bread 15.0 (half)/18.0 (full)

salted butter, canterbury olive oil, dukkah v n

today's vegetable focused soup 17.0

served with brioche & butter v lf

warm sicilian olives 17.0

coriander, lemon, oregano g v df

burrata 25.0

verjuice & brown butter vinaigrette, pickled grapes, grilled ciabatta v

goats cheese brûlée 26.0

figs, red onion confit, celeriac rémoulade g v

grilled octopus 28.0

cashew emulsion, smoked red pepper, furikake g

scallops 29.0

cauliflower puree, pickled cauliflower, almonds, black garlic g n

gin cured salmon 27.0

horseradish cream, pickled shallot, pea puree g

duck parfait 25.0

house-made brioche, pear chutney

to follow

catch of the day 39.0

roasted celeriac & cream, leek ragu, cloudy bay clams, watercress g

pork tenderloin 36.0

crisp belly, kumara, tamarind g

merino lamb rump 41.0

truffled potato, wild mushrooms, pickled onion g

confit duck leg 42.0

parsnip puree, roasted parsnip, cherry compote g

pumpkin & ricotta risotto 35.0

roasted pumpkin, toasted almonds g n v

canterbury beef

angus beef cheek 1f 200gm 38.0

canterbury sirloin 1f 250gm 46.0

canterbury eye fillet 1f 250gm 48.0

served with roasted carrots, chimichurri, port wine jus g

additions

seasonal leafy greens, pickled red onions, balsamic vinaigrette, spiced walnut crumb g v n **15.0**

today's seasonally inspired vegetables g v lf **15.0**

rustic fries, 50 ketchup g v df **10.0**

dessert

mulled plum entremets 19.0

plum jelly, chocolate mousse, dark chocolate crumb

pear tart 19.0

poached pear, frangipane, shortcrust sable, anglaise, oat crumb n

caramel brownie 19.0

brownie, beurre noisette ice cream, hazelnut & almond praline, free-dried mandarin g n

carrot loaf 19.0

carrot cake loaf, cream cheese icing, candied carrot, oat crumb g n

50 sweet set 17.0

a selection of hand-made petits fours, constantly evolving

50 selection of sorbet & ice cream

5.0 per scoop

cocktails

ps i love you 18.0

combination of baileys, amaretto, dark rum & cream

chocolate martini 20.0

combination of baileys, vanilla vodka & chocolate liqueur

brandy alexander 18.5

combination of brandy, dark crème de cacao & cream

cheeses

selected new zealand cheeses served at their best with fruit paste, fruit toast, candied walnuts, pear & grapes

blue - whitestone windsor blue / cow's milk - oamaru, nz

hard - whitestone vintage cheddar / cow's & goat's milk - oamaru, nz

soft - puhoi valley brie / cow's milk - puhoi valley, nz

single serve cheese 18.0

any two cheeses 28.0

selection of three cheeses 38.0

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

english breakfast, earl grey, irish breakfast

infusions 6.0

japanese sencha, chamomile, peppermint, lemon herbal, strawberry kiwi, passion plum, chai tea, hot cinnamon

decaf vanilla comoro

g - 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