



## lunch menu

### entrée

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

smoked butter, olive oil, balsamic, dukkah v n

**today's vegetable focused soup 17.0**

served with brioche & butter v

**warm sicilian olives 17.0**

coriander, lemon, oregano g v df

**canterbury buffalo mozzarella 26.0**

vine tomato, basil, balsamic pearls, ciabatta v

**scallops 29.0**

corn puree, chorizo, paprika oil, spiced hazelnut g n

**citrus cured ora king salmon 27.0**

avocado mayo, preserved lemon, crispy caper, brioche crumb

**whipped ricotta 25.0**

crisp ciabatta, roast butternut, pickled raisin, rosemary oil v

### mains

**catch of the day 39.0**

miso cauliflower puree, mussels, dill butter, pickled cauliflower, micro cress g

**lumina lamb rump 42.0**

truffled potato gratin, peas, chimichurri, rosemary jus g

**wagyu beef burger 30.0**

brioche bun, burger sauce, smoked cheddar, lettuce, chips

**beetroot gnocchi 35.0**

basil pesto, peas, beans, feta, pine nuts g n v

### canterbury beef

**canterbury ribeye 1f 250gm 46.0**

**canterbury sirloin 1f 300gm 46.0**

served with triple-cooked agria, béarnaise, 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 1f **15.0**

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

triple-cooked agria, béarnaise **14.0**

### dessert

**hazelnut & earl grey 19.0**

hazelnut dacquoise, earl grey mousse, hazelnut & tea leaf praline, pistachio candy floss g n

**elderflower & juniper layer cake 19.0**

juniper soaked almond joconde, lemon curd, elderflower buttercream, raspberry sorbet g n

**roast peach & honey éclair 19.0**

honey roasted peaches, thyme mascarpone, éclair

**coconut cheesecake 19.0**

gingernut base, pineapple compote, citrus gel g v

**50 sweet set 17.0**

a selection of petits fours, constantly evolving

### 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 cheeses served at their best with fruit paste, crackers, candied walnuts, dried fruits, grapes

**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 1f - local food (provincially sourced)  
n - contains nuts df - dairy free

for any other dietary restrictions please inform our friendly service team  
as good food takes time please inform us of your time restraints