



dining at dusk 59.0 per person

from 5.30pm - 6.30pm

baked (presented to your table)

50 bread selection

with soft butter, extra virgin olive oil, balsamic v

starter

today's vegetable focused soup

served with brioche & butter lf g v

smoked chicken salad

ciabatta crisp, buttermilk ranch, bacon crumb, poached egg, parmesan, cos lettuce

citrus poached prawns

tobiko, fried brioche, sriracha mayonnaise, pickled red onions

mains

canterbury fish

roasted cauliflower puree, burnt leek, caper butter, dill pangrattato, almonds lf g

greenstone creek beef cheek

hand-cut fries, tuscan seasoning, mushroom & balsamic onion ragout, seasonal greens, confit tomatoes, jus g

leelands lamb rump

grilled courgette, feta crumble & burnt eggplant, date caramel, jus g

g - gluten free **v** - vegetarian **lf** - 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
no further discounts or offers can be applied to this menu