



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

warm buffalo mozzarella

kalamata crumb, basil oil, confit tomato, lavosh v

canter valley confit duck salad

spiced walnut, pomegranate, pickled red onion,
creamy kahurangi g lf n

mains

canterbury fish

prawn croquette, seasonal steam greens,
tomato beurre blanc lf g

greenstone creek beef cheek

roasted celeriac puree, balsamic onion, seasonal green,
confit tomatoes, jus g

canterbury lamb shoulder

jerusalem artichoke puree, baklava baby carrots, minted baby
peas, feta & quinoa rosti, jus n 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