



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

buffalo burrata

pickled red onion, kalamata olive caramel, heirloom tomato, lemon sorbet, lavosh v n

canter valley confit duck salad

spiced walnut, pomegranate, creamy kahurangi g lf n

mains

canterbury fish

eggplant, summer crispy greens, red curry sauce, rice crisp lf g

greenstone creek beef cheek

smoked truffle potato puree, balsamic onion, confit wine tomatoes, seasonal green, jus

canterbury lamb shoulder

baby peas, feta croquette, smoked eggplant puree, slow roast baby carrots, jus n

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