



dining at dusk

59.0 per person

from 5.30pm - 6.30pm

baked (presented to your table)

**50 bread selection**

with soft butter, aged balsamic, greek olive oil **v**

starter

**today's vegetable focused soup**

served with warm bread & butter **lf g v**

**buffalo burrata**

aged balsamic, rhubarb tomato chutney, rye wafer **v**

**canter valley confit duck**

spiced walnut, pomegranate, creamy kahurangi **lf g n**

main

**canterbury fish**

crushed potato, capers, burnt leeks **lf g**

**angus beef cheek**

agria fondant, balsamic onion, mushroom ragout, seasonal greens, jus

**southland lamb shoulder**

confit baby carrots, scalloped potato, pea pesto, date jus **g**

**lf** - local food (provincially sourced)

**g** - gluten free

**n** - contains nuts

**df** - dairy free

**v** - vegetarian

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