



autumn dinner

leavened

50 bread selection 12.0

with soft butter, greek olive oil, balsamic lf v

appetiser

warm sicilian olives 14.0

lemon, bay, fenugreek g df v

duck liver parfait 14.0

& 80% chocolate bon bons, plum gel g lf

entrée

today's soup, warm bread & butter 15.0

please see your server for today's creation v

tandoori prawns 23.0

mustard leaf, paneer, bombay bhel g

seared scallops 23.0

zucchini baba ghanoush, sumac, pea wafer g

duck tortellini 24.0

truffle pumpkin puree, prosciutto crackling lf df

char siu pork 21.0

sesame brioche, pickled cucumber, chilli jam lf

mains

canterbury fish 38.0

garnish changes often with collective kitchen creativity

ora king salmon 40.0

cauliflower, buffalo feta, sorrel, horseradish, oxtail broth g

pasta of the moment 34.0

little neck clams, fennel, chilli, caper, lemon pangrattato df

wakanui beef cheek 38.0

swede puree, sauté of bacon, shallot & peas lf g

leelands lamb rump 39.0

broccoli puree, beetroot arancini, olive caramel

bostock chicken 37.0

porcini gnocchi, pancetta, wild mushroom ragout

from the grill

wakanui eye fillet 200g 49.0

grain finished 90 days, angus/hereford, ashburton lf g

dry aged ribeye 300g 49.0

100% grass fed, angus, cheviot lf g

all steaks complemented with malted onion,
duck fat potatoes, garlic broccolini & jus

*please inform us of your time restraints as the larger beef cuts will take
time to cook above "medium to well done"*

additions

wild rocket, spiced walnut, pear, gorgonzola,

balsamic lf g v n **11.0**

autumn vegetables -

changing with the season's harvest lf v **11.0**

shoestring fries, garlic salt, aioli, 50 ketchup g v **10.0**

triple cooked rosemary duck fat potatoes g df **10.0**

dessert

pistachio panna cotta 16.0

chocolate soil, autumn fruits, coral wafer g n

white chocolate & amaretto mousse 16.0

gingerbread, passionfruit

whipped caramel, espresso ganache 18.0

cocoa sponge, lime g

steamed pear & ginger pudding 16.0

maple glaze, double vanilla ice cream g df*

**50 selection of house churned
sorbet & ice cream 4.0 per scoop**

50 sweet set 12.5

a selection of hand-made petits fours, constantly evolving

cheeses

carefully selected new zealand & international cheeses
served at their best with quince paste, fruit toast, walnut
crème, pear & grapes

blue - kawau gorgonzola / cows milk / puhoi valley,
new zealand

hard - tuteremoana cheddar / cows milk / kapiti,
new zealand

soft - brie de meaux / cows milk / meaux,
france

local - waiwiri camembert / buffalo milk / hororata,
new zealand

speciality - saffron pecorino / sheeps milk / tuscanly,
italy

single serve cheese 15.0

any two cheeses 25.0

selection of three cheeses 35.0

infusions

espresso coffees - short black & long black 5.0

espresso coffees 5.5

flat white, latte, cappuccino, mochaccino,
macchiato, chai latte, hot chocolate

teas 5.0

infusions 5.5

liqueur coffees 15.0

g - gluten free **v** - vegetarian **lf** - local food (provincially sourced)
n - contains nuts **df** - dairy free **df*** - dairy free modified

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