



dinner menu

baked

50 bread selection 12.0/15.0

with soft butter, extra virgin olive oil, balsamic v

appetiser

warm greek olives 14.0

coriander, lemon, oregano g df v

buffalo mozzarella 18.0

grilled sour dough, roasted red capsicum relish, baked courgette v

starter

today's vegetable focused soup 16.0

served with brioche & butter lf v

hokkaido scallops 28.0

celeriac purée, chorizo crumb, apple gel, pea wafer

duck liver parfait 24.0

fried brioche, quince gel, pistachio crumb n

fennel cured akaroa salmon 26.0

horseradish buttermilk, manuka smoked baby beetroot, rye wafer

seasonal leafy salad 20.0

maple glazed baked pear, spiced walnut, roquefort sauce, pickled red onions n

farmhouse chicken terrine 25.0

sticky figs, smoked bacon, pistachio, pickled red radish, toasted ciabatta n

mains

canterbury fish 36.0

akaroa salmon 39.0

served with lentil & cauliflower rice, toasted coconut, fried shallots, seasonal greens lf

lumina lamb rump 38.0

chickpea & couscous tagine, harissa & mint yoghurt, baked almonds, apricots n

confit canter valley duck 39.0

baby carrots, pickle mustard, pear purée g

frutti di mare 32.0

green lip mussels, prawns, squid, arrabiata sauce, lemon pangrattato, linguine

canterbury beef

angus beef cheek 34.0

(pinot noir braised) 200gm

wakanui sirloin 44.0

(grain finished) 250gm

greenstone creek eye fillet 44.0

(grass fed) 250gm

served with thousand-layer potatoes, carrot purée, seasonal greens, jus g

additions

seasonal leafy greens, pickled red onions, balsamic vinaigrette, spiced walnut crumb v g n **12.0**

today's seasonally inspired vegetables lf g v **12.0**

polenta fries, sweet chili g v df **10.0**

rustic fries, 50 ketchup g df v **10.0**

dessert

black forest dome 18.0

berry jelly, chocolate sponge, salted caramel crumb, chocolate mousse g

malibu coconut parfait 18.0

grilled pineapple, coconut tuile, dark chocolate crumb v g df

raspberry delight 18.0

yoghurt ice cream, basil infused apples, raspberry sponge, berry coulis

pistachio gateau 18.0

whipped mascarpone, coconut macaroon, freeze-dried raspberries g n

50 selection of sorbet & ice cream

5.0 per scoop

50 sweet set 16.0

a selection of hand-made petits fours, constantly evolving

cocktails

ps i love you 18.0

combination of baileys, amaretto, dark rum & cream

chocolate martini 20.0

combination of baileys, vanilla vodka & chocolate liqueur

brandy alexander 18.5

combination of brandy, dark crème de cacao & cream

cheeses

selected new zealand cheeses served at their best with fruit paste, fruit toast, candied walnuts, pear & grapes

blue - whitestone windsor blue / cow's milk - oamaru, nz

hard - whitestone vintage cheddar / cow's & goat's milk - oamaru, nz

soft - puhoi valley brie / cow's milk - puhoi valley, nz

single serve cheese 18.0

any two cheeses 28.0

selection of three cheeses 38.0

coffee

espresso coffees - short black & long black **5.5**

espresso coffees 6.0

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

liqueur coffees 15.0

tea 5.5

english breakfast, earl grey, irish breakfast

infusions 6.0

japanese sencha, chamomile, peppermint, lemon herbal, strawberry kiwi, passion plum, chai tea, hot cinnamon

decaf vanilla comoro

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