



## dinner menu

### baked

**50 bread selection 11.0/14.0**

with soft butter, extra virgin olive oil, balsamic v

### appetiser

**warm greek olives 12.0**

coriander, lemon, oregano g df v

**truffle mushroom & risotto bonbon 14.0**

black garlic aioli, parmesan v

**canterbury cold cuts 18.0**

pickles & preserves, toasted ciabatta

### starter

**today's vegetable focused soup 14.0**

served with brioche & butter lf v

**hokkaido scallops 26.0**

caramelized parsnip puree, freeze-dried mandarin, apple gel g

**smoked chicken salad 20.0**

ciabatta crisp, buttermilk ranch, bacon crumb, poached egg, parmesan, cos lettuce

**gin cured salmon 25.0**

compressed cucumber, pickled fennel, horseradish crème fraîche, red radish g

**citrus poached prawns 22.0**

tobiko, fried brioche, sriracha mayonnaise, pickled red onions

**sake kasu marinated venison tataki 24.0**

pickled mushrooms, seaweed salad, roasted sesame dressing

### mains

**canterbury fish 34.0**

**akaroa salmon 38.0**

served with roasted cauliflower puree, burnt leek, caper butter, dill pangrattato, baked almond flakes lf n

**leelands lamb rump 36.0**

grilled courgette, feta crumble & burnt eggplant, date caramel, jus g

**grilled chicken breast 28.0**

mushroom arancini, charred cos lettuce, parmesan, pancetta, tarragon buttermilk

**pappardelle pasta 32.0**

creamy garlic prawns, chorizo, lemon pangrattato, parmesan

### canterbury beef

**angus beef cheek 32.0**

(pinot noir braised) 200gm

**wakanui sirloin 42.0**

(grain finished) 250gm

**greenstone creek ribeye 42.0**

(grass fed) 300gm

served with hand-cut fries, tuscan seasoning, mushroom & balsamic onion ragout, seasonal green, confit tomatoes, jus g

### additions

cos lettuce, pickled onion & radish, pomegranate dressing, spiced walnut crumb v g n **12.0**

today's seasonally inspired vegetables lf g v **10.0**

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

rustic fries, 50 ketchup g df v **8.0**

### dessert

**pistachio gateau 16.0**

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

**vanilla bean panna cotta 16.0**

bourbon poached pear, tropical granola, mixed berry coulis n

**balsamic baked strawberries 16.0**

citrus polenta cake, whipped coconut, candied orange g n

**chocolate biscuit pudding 16.0**

cashew praline, maple glazed banana, toasted marshmallows, freeze-dried mandarin n

**50 selection of sorbet & ice cream**

**4.0** per scoop

**50 sweet set 15.0**

a selection of hand-made petits fours, constantly evolving

### 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 17.0**

**any two cheeses 27.0**

**selection of three cheeses 37.0**

### 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

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