



winter dinner

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

chip 'n dip 14.0

parmesan polenta chips with truffle mayo g v

starter

today's vegetable focused soup 14.0

served with brioche & butter lf v

seared scallops 26.0

pickled red radish, lobster bisque, mandarin crumb g

canter valley confit duck salad 24.0

spiced walnut, pomegranate, pickled red onion, creamy kahurangi lf g n

warm buffalo mozzarella 22.0

kalamata crumb, basil oil, confit tomato, lavosh v

duck liver parfait 20.0

warm brioche, black doris plum, toasted hazelnut crumb n

classic kiwi potato salad 16.0

caper berries, prosciutto crumb, japanese mayonnaise, pickled red onion g

mains

canterbury fish 34.0

prawn croquette, seasonal steam greens, tomato beurre blanc lf g

akaroa salmon 38.0

warm potato salad, seasonal sauté greens, béarnaise sauce lf g

canterbury lamb shoulder 36.0

jerusalem artichoke puree, baklava baby carrots, minted baby peas, feta & quinoa rosti, jus g n

canter valley confit duck leg 34.0

kalamata caramel, parsnip puree, pickled mustard, slow roasted baby carrots, jus

tagliatelle pasta 32.0

green lipped mussels, creamy white wine sauce, lemon pangrattato, parmesan

canterbury beef

greenstone creek beef cheek 32.0

(merlot braised) 200gm

wakanui eye fillet 42.0

(grain finished) 200gm

greenstone creek ribeye 42.0

(grass fed) 300gm

served with roasted celeriac puree, balsamic onion, seasonal green, confit tomatoes, jus g

additions

mesclun, pickled onion, pomegranate dressing, spiced walnut v g n **9.0**

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

parmesan, potato sticks g v **9.0**

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

dessert

malibu coconut parfait 16.0

rum baked pineapple, milk crumb, passionfruit coulis, coconut marcaron g

honey, apricot, thyme 16.0

honey & thyme roasted apricots, pistachio sponge, vanilla panna cotta n

rhubarb, crème fraîche, meringue 16.0

rhubarb compote, burnt butter orange curd, whipped crème fraîche g

s'more 16.0

graham cracker, chocolate crémeux, marshmallow

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

plant based menu available on request