



## summer dinner

### baked

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**50 bread selection 11.0 or 14.0**

with soft butter, greek olive oil, balsamic v

### appetiser

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**warm sicilian olives 12.0**

fennel, lemon, oregano g df v

**organic chicken liver paté sliders 14.0**

cornichons, riesling jelly, fennel brioche

### starter

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**today's vegetable focused soup 15.0**

served with warm bread & butter lf g v

**waiwiri buffalo mozzarella 24.0**

nahm jim, rice wafer, hot & sour salad lf g v

**spiced calamari 23.0**

pickled shiitake, saffron rouille, tomato tea g df

**seared scallops 26.0**

crispy duck, cucumber relish, sour plum g df

**cigar smouldered venison 25.0**

candied walnut, beetroot, goats' cheese lf g n

### mains

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**canterbury fish 38.0**

chermoula hummus, sumac & date couscous, carrot wafer lf df

**ora king salmon 40.0**

miso, shiitake wonton, bok choy, crayfish broth df

**leelands lamb shoulder 39.0**

gnocchi, caponata, aubergine, white anchovy df

**methven downs pork tenderloin 36.0**

"hanoi style", fried tofu, jackfruit salad, kaffir lime g df n

**bostock chicken breast 38.0**

courgette, chorizo hash, smoked oyster mushrooms g df

**strozzapreti pasta 32.0**

prawns, rocket pesto, capers, lemon pangrattato df

### canterbury beef

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**angus beef cheek 42.0**

tamarind & soy braised, shiitake congee, puffed grains lf df

**wakanui eye fillet (grain finished) 200gm 49.0**

cauliflower cheese, roast rosemary new potatoes, broccolini lf g

**angus ribeye (grass fed) 300gm 49.0**

cauliflower cheese, roast rosemary new potatoes, broccolini lf g

### additions

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baby spinach, pickled onion, feta, orange,

walnut lf g v n 11.0

today's inspired vegetables lf g v 11.0

roast rosemary new potatoes g df 10.0

rustic fries, truffle mayonnaise, 50 ketchup g df 10.0

### dessert

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**meyer lemon curd 16.0**

pavlova roulade, summer berries g

**green tea bavarois 16.0**

spiced coconut crème, blood orange g

**dark chocolate & chilli tart 17.0**

milk chocolate mousse, tequila lime sorbet v

**baked mascarpone cheesecake 17.0**

peppered strawberry, basil g v n

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

**50 sweet set 14.5**

a selection of hand-made petits fours, constantly evolving

### cheeses

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

**blue** - kapiti kikorangi / cow's milk - kapiti, nz

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

**soft** - puhoi triple cream brie / cow's milk - puhoi, nz

**speciality** - chianti pecorino / sheep milk - tuscan, italy

**single serve cheese 16.0**

**any two cheeses 26.0**

**selection of three cheeses 36.0**

### infusions

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**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