



## summer dinner

### baked

**50 bread selection 11.0 or 14.0**

with soft butter, extra virgin olive oil, balsamic v

### appetiser

**warm greek olives 13.0**

coriander, lemon, oregano g df v

**chip 'n dip 15.0**

parmesan polenta chips with truffle mayo g v

### starter

**today's vegetable focused soup 15.0**

served with brioche & butter lf v

**seared scallops 27.0**

hung curd, compressed cucumber, pickled rhubarb, crispy nori g

**canter valley confit duck salad 25.0**

spiced walnut, pomegranate, creamy kahurangi lf g n

**buffalo burrata 24.0**

pickled red onion, kalamata olive caramel, heirloom tomato, lemon sorbet, lavosh v n

**duck liver parfait 16.0**

savoury cone, pomegranate glaze, toasted hazelnut crumb n

**apple & pomegranate 20.0**

creamy kahurangi, walnut crumb, slow roast grapes, celery g v n

### mains

**canterbury fish 38.0**

eggplant salsa, summer crispy greens, red curry sauce, rice crisp lf g

**akaroa salmon 39.0**

butter poached potato, seasonal sauté greens, confit tomatoes lf g

**canterbury lamb shoulder 39.0**

baby peas, feta croquette, smoked eggplant puree, slow roast baby carrots, jus

**bostock free-range chicken breast 34.0**

seasonal saute greens, truffle & corn purée, corn rosti, crispy prosciutto g

**strozzapreti pasta 32.0**

chardonnay poached prawns, napoletana sauce, lemon pangrattato, parmesan

### canterbury beef

**greenstone creek beef cheek 38.0**

(merlot braised) 200gm

**wakanui eye fillet 44.0**

(grain finished) 200gm

**greenstone creek ribeye 44.0**

(grass fed) 300gm

served with smoked truffle potato puree, balsamic onion, confit wine tomatoes, seasonal green, jus g

### additions

summer leaves, pickled onion, pomegranate dressing, spiced walnut v g n **10.0**

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

truffle smoked potato purée g v **10.0**

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

### dessert

**honey & chocolate 17.0**

honey ganache, salted caramelized chocolate, honeycomb, black doris plum ice-cream g v

**malibu coconut parfait 17.0**

rum baked pineapple, milk crumb, passionfruit coulis, coconut sponge, micro coriander v

**mascarpone crème brûlée 17.0**

ginger crumb, freeze dried mandarins, meringue crumb g

**seasonal inspired summer fruit tart 17.0**

white chocolate crémeux, berry textures, pomegranate sorbet

**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