



winter dinner

baked

50 bread selection 14.0

with soft butter, greek olive oil, balsamic v

appetiser

warm olives 12.0

fennel, lemon, oregano g df v

grilled french brie 10.0

& mustard butter on ciabatta

starter

today's vegetable focused soup 15.0

served with warm bread & butter lf g v

togarashi prawns 23.0

pumpkin tofu, edamame, daikon salad, awase dashi g

seared scallops 24.0

moilee sauce, pickled celeriac, spring onion, shrimp crumbs df

cigar smouldered fallow venison 24.0

mulled wine, beetroot, chestnut ganache lf g df n

organic chicken liver parfait 21.0

puffed grains, vincotto sultanas, warm brioche

mains

canterbury fish 38.0

parsnip & yeast puree, saffron leek, chorizo, sorrel lf g

ora king salmon 41.0

braised red cabbage, quark dumplings, burnt orange, caviar

pasta of the moment 36.0

little neck clams, fennel, chilli, caper, lemon pangrattato df

bostock chicken breast 38.0

wild mushroom ragout, jerusalem artichoke, prosciutto g

leelands lamb rump 39.0

celeriac & cauliflower korma, yoghurt paper, green chutney df*

north canterbury duck confit 41.0

cassava gratin, brussel sprouts, rhubarb, pea lf g

canterbury beef

angus beef cheek 39.0

confit swede, pancetta, cipollini onions, oyster mushroom lf g

wakanui eye fillet 200gm 49.0

cauliflower cheese, duck fat potato, garlic broccolini lf g

hand-picked ribeye 300gm 49.0

cauliflower cheese, duck fat potato, garlic broccolini lf g

additions

winter leaves, candied walnut, pear, gorgonzola, pomegranate lf g v n 11.0

sauté brussel sprouts, malted butter, almond crumble lf g v n 11.0

triple cooked rosemary duck fat potatoes g df 10.0

rustic fries, garlic salt, aioli, 50 ketchup g d 10.0

dessert

warm pear & ginger pudding 16.0

maple glaze, double vanilla ice-cream g df*

cashew praline parfait 16.0

banana, bacon butterscotch, cranberry g n

matcha bavarois 16.0

wasabi coconut cream, quinoa brittle g

dark chocolate sponge 16.0

black doris plum ice-cream, crème fraîche g

50 sweet set 14.5

a selection of hand-made petits fours, constantly evolving

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

cheeses

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, new zealand

hard - whitestone vintage cheddar / cow's milk - oamaru, new zealand

soft - puhoi triple cream brie / cow's milk - puhoi, new zealand

speciality - saffron pecorino / sheeps milk / tuscan, italy

single serve cheese 16.0

any two cheeses 26.0

selection of three cheeses 36.0

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 df* - dairy free modified

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