



dinner

b a k e d

50 bread selection with soft butter, aged balsamic olive oil v	11/14
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a p p e t i s e r

warm greek olives coriander, lemon, oregano g df v	13
chip n dip parmesan polenta chips with truffle aioli g v	15

s t a r t e r

today's vegetable focused soup served with warm bread & butter lf g v	15
seared scallops lobster bisque, pickled cauliflower, crispy buckwheat g	27
buffalo burrata aged balsamic, rhubarb tomato chutney, rye wafer v	24
canter valley confit duck salad spiced walnut, pomegranate, creamy kahurangi lf g n	25

m a i n

canterbury fish crushed potato, capers, burnt leeks lf g	38
akaroa salmon buckwheat soba, crispy nori, onion consommé lf g df	39
southern lamb shoulder confit baby carrots, scalloped potato, pea pesto, date jus g n	39
canter valley confit duck chargrilled red cabbage, cauliflower cheese, sour cherries lf g	39
strozzapreti pasta mushroom ragout, parmigiano reggiano, cipollini onions v	28

c a n t e r b u r y b e e f

greenstone creek beef cheek (merlot braised) 200gm	34
wakanui eye fillet (grain finished) 200gm	49
greenstone creek ribeye (grass fed) 300gm	49

served with agria fondant, balsamic onion, mushroom ragout, seasonal green, jus **g**

a d d i t i o n s

autumn leaves , pickled onion, pomegranate, spiced walnut, kapiti blue v g n	11
today's seasonally inspired vegetables lf g v	11
agria fondant g v	11
rustic fries , sriracha mayonnaise g df v	10

d e s s e r t

meyer lemon curd ginger crumb, spiced berry compote, mandarin	17
dark chocolate tart yuzu & passionfruit coulis, coconut parfait, malibu sponge v	17
baked mascarpone cheesecake mulled wine berries, meringue crumb, sticky fig g v n	17
black doris plum pudding poached rhubarb, sea salt crumble, vanilla bean ice cream v	17
50 sweet set a selection of hand-made petits fours, constantly evolving	15
50 selection of house churned ice-cream & sorbet	4 per scoop

c h e e s e s

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

blue – white stone windsor blue/ cow's milk - oamaru, nz
hard – whitestone vintage cheddar / cow's & goat's milk - oamaru, nz
soft – evansdale farmhouse brie / cow's milk – evansdale, nz

single serve cheese	17
any two cheeses	27
selection of three cheeses	37

i n f u s i o n s

espresso coffees – short black & long black	5
espresso coffees – flat white, latte, cappuccino, mochaccino, macchiato, chai latte, hot chocolate	5.5
teas	5
infusions	5.5
liqueur coffees	15

lf - local food (provincially sourced)
g - gluten free
n - contains nuts
df - dairy free
v - vegetarian

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