



## lunch

### baked

**50 bread selection 12.0/15.0**

with soft butter, extra virgin olive oil, balsamic v

### appetiser

**warm greek olives 14.0**

coriander, lemon, oregano g df v

**buffalo mozzarella 18.0**

grilled sour dough, roasted red capsicum relish, baked courgette v

### starter

**today's vegetable focused soup 16.0**

served with brioche & butter lf v

**hokkaido scallops 28.0**

celeriac purée, chorizo crumb, apple gel, pea wafer

**duck liver parfait 24.0**

fried brioche, quince gel, pistachio crumb n

**fennel cured akaroa salmon 26.0**

horseradish buttermilk, manuka smoked baby beetroot, rye wafer

**seasonal leafy salad 20.0**

maple glazed baked pear, spiced walnut, roquefort sauce, pickled red onions n

**farmhouse chicken terrine 25.0**

sticky figs, smoked bacon, pistachio, pickled red radish, toasted ciabatta n

### mains

**canterbury fish 36.0**

lentil & cauliflower rice, toasted coconut, fried shallots, seasonal greens lf

**beef cheek reuben 28.0**

gherkins, ciabatta, smoked cheddar, japanese mayonnaise, sauerkraut, rustic fries, 50 ketchup

**lumina lamb rump 38.0**

chickpea & couscous tagine, harissa & mint yoghurt, baked almonds, apricots n

**buttermilk fried chicken burger 28.0**

brioche bun, streaky bacon, tangy coleslaw, japanese mayonnaise, rustic fries, 50 ketchup

**frutti di mare 32.0**

green lip mussels, prawns, squid, arrabiata sauce, lemon pangrattato, linguine

### canterbury beef

**greenstone creek beef cheek 34.0**

(slow cooked) 200gm

**wakanui sirloin 44.0**

(grain finished) 250gm

served with thousand-layer potatoes, carrot purée, seasonal greens, jus g

### additions

seasonal leafy greens, pickled red onions,

balsamic v g n **12.0**

today's seasonally inspired vegetables lf g v **12.0**

polenta fries, sweet chili g v df **10.0**

rustic fries, 50 ketchup g df v **10.0**

### dessert

**black forest dome 18.0**

berry jelly, chocolate sponge, salted caramel crumb, chocolate mousse g

**malibu coconut parfait 18.0**

grilled pineapple, coconut tuile, dark chocolate crumb v g df

**raspberry delight 18.0**

yoghurt ice cream, basil infused apples, raspberry sponge, berry coulis

**pistachio gateau 18.0**

whipped mascarpone, coconut macaroon, freeze-dried raspberries g n

**50 selection of sorbet & ice cream**

**5.0** per scoop

**50 sweet set 16.0**

a selection of hand-made petits fours, constantly evolving

### cocktails

**ps i love you 18.0**

combination of baileys, amaretto, dark rum & cream

**chocolate martini 20.0**

combination of baileys, vanilla vodka & chocolate liqueur

**brandy alexander 18.5**

combination of brandy, dark crème de cacao & cream

### 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 18.0**

**any two cheeses 28.0**

**selection of three cheeses 38.0**

### coffee

**espresso coffees - short black & long black 5.5**

**espresso coffees 6.0**

flat white, latte, cappuccino, mochaccino, macchiato, chai latte, hot chocolate

**liqueur coffees 15.0**

**tea 5.5**

english breakfast, earl grey, irish breakfast

**infusions 6.0**

japanese sencha, chamomile, peppermint, lemon herbal, strawberry kiwi, passion plum, chai tea, hot cinnamon

decaf vanilla comoro

g - gluten free v - vegetarian lf - local food (provincially sourced)

n - contains nuts df - dairy free