



winter lunch

baked

50 bread selection 11.0/14.0

with soft butter, extra virgin olive oil, balsamic v

appetiser

warm greek olives 12.0

coriander, lemon, oregano g df v

canterbury cold cuts 18.0

pickles & preserves, toasted ciabatta

starter

today's vegetable focused soup 14.0

served with brioche & butter lf v

hokkaido scallops 26.0

caramelized parsnip puree, freeze-dried mandarin, apple gel g

smoked chicken salad 20.0

ciabatta crisp, buttermilk ranch, bacon crumb, poached egg, parmesan, cos lettuce

gin cured akaroa salmon 25.0

compressed cucumber, pickled fennel, horseradish crème fraîche, red radish g

citrus poached prawns 22.0

tobiko, fried brioche, sriracha mayonnaise, pickled red onions

sake kasu marinated venison tataki 24.0

pickled mushrooms, seaweed salad, roasted sesame dressing

mains

canterbury fish 34.0

roasted cauliflower puree, burnt leek, caper butter, dill pangrattato, baked almond flakes lf g n

greenstone creek beef cheek burger 26.0

gherkins, milk bap, smoked cheddar, truffle mayonnaise, rustic fries, 50 ketchup

leelands lamb rump 36.0

grilled courgette, feta crumble & burnt eggplant, date caramel, jus g

grilled chicken breast 28.0

mushroom arancini, charred cos lettuce, parmesan, pancetta, tarragon buttermilk

pappardelle pasta 32.0

creamy garlic prawns, chorizo, lemon pangrattato, parmesan

canterbury beef

greenstone creek beef cheek 32.0

(pinot noir braised) 200gm

wakanui sirloin 42.0

(grain finished) 250gm

served with hand-cut fries, tuscan seasoning, mushroom & balsamic onion ragout, seasonal greens, confit tomatoes, jus g

additions

cos lettuce, pickled onion & radish, pomegranate dressing, spiced walnut crumb v g n **12.0**

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

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

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

dessert

pistachio gateau 16.0

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

vanilla bean panna cotta 16.0

bourbon poached pear, tropical granola, mixed berry coulis n

balsamic baked strawberries 16.0

citrus polenta cake, whipped coconut, candied orange g n

chocolate biscuit pudding 16.0

cashew praline, maple glazed banana, toasted marshmallows, freeze-dried mandarin n

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