



summer lunch

baked

50 bread selection 11.0 or 14.0

with soft butter, greek olive oil, balsamic v

appetiser

warm sicilian olives 12.0

fennel, lemon, oregano g df v

organic chicken liver paté sliders 14.0

cornichons, riesling jelly, fennel brioche

starter

today's vegetable focused soup 15.0

served with warm bread & butter lf g v

spiced calamari 23.0

pickled shiitake, saffron rouille, tomato tea g df

seared scallops 26.0

crispy duck, cucumber relish, sour plum g df

cigar smouldered venison 25.0

candied walnut, beetroot, goats' cheese lf g n

light meal

waiwiri buffalo mozzarella 28.0

nahm jim, rice wafer, hot & sour salad lf g v

strozzapreti pasta 32.0

prawns, rocket pesto, capers, lemon pangrattato df

methven downs pork tenderloin salad 29.0

"hanoi style", fried tofu, jackfruit salad, kaffir lime g df n

mains

canterbury fish 38.0

chermoula hummus, sumac & date couscous, carrot wafer lf df

balsamic beef cheek sandwich 26.0

sundried tomato, rosemary focaccia, pickles, rocket, fries

bostock chicken breast 38.0

courgette, chorizo hash, smoked oyster mushrooms

leelands lamb shoulder 39.0

gnocchi, caponata, aubergine, white anchovy df

canterbury beef

wakanui eye fillet (grain finished) 200gm 49.0

cauliflower cheese, roast rosemary new potatoes, broccolini lf g

angus ribeye (grass fed) 300gm 49.0

cauliflower cheese, roast rosemary new potatoes, broccolini lf g

additions

baby spinach, pickled onion, feta, orange, walnut lf g v n **11.0**

today's inspired vegetables lf g v **11.0**

roast rosemary new potatoes g df **10.0**

rustic fries, truffle mayonnaise, 50 ketchup g df **10.0**

dessert

meyer lemon curd 16.0

pavlova roulade, summer berries g

green tea bavarois 16.0

spiced coconut crème, blood orange g

dark chocolate & chilli tart 17.0

milk chocolate mousse, tequila lime sorbet v

baked mascarpone cheesecake 17.0

peppered strawberry, basil g v n

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

50 sweet set 14.5

a selection of hand-made petits fours, constantly evolving

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, nz

hard - whitestone vintage cheddar / cow's & goat's milk - oamaru, nz

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

speciality - chianti pecorino / sheep 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