



winter lunch

baked

50 bread selection 14.0

with soft butter, greek olive oil, balsamic v

appetiser

warm olives 14.0

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

bbq flank steak sandwich 28.0

bourbon onions, smoked cheddar, fries lf df*

confit duck salad 28.0

pickled red cabbage, feta, hazelnut, burnt orange lf g df* n

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*

canterbury beef

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