



lunch

b a k e d

50 bread selection 11/14
with soft butter, aged balsamic olive oil **v**

a p p e t i s e r

warm greek olives 13
coriander, lemon, oregano **g df v**

chip n dip 15
parmesan polenta chips with truffle aioli **g v**

s t a r t e r

today's vegetable focused soup 15
served with warm bread & butter **lf g v**

seared scallops 27
lobster bisque, pickled cauliflower, crispy buckwheat **g**

buffalo burrata 24
aged balsamic, rhubarb tomato chutney, rye wafer **v**

house cured akaroa salmon 25
candied walnut, pickle fennel, olive caramel **n g df**

m a i n

canterbury fish 38
crushed potato, capers, burnt leeks **lf g**

southern lamb shoulder 39
confit baby carrots, scalloped potato, pea pesto, date jus **g n**

greenstone creek beef cheek sandwich 28
cornichons, mesclun, onion jam, ciabatta, fries

strozzapreti pasta 28
mushroom ragout, parmigiano reggiano, cipollini onions **v**

canter valley confit duck salad 25
spiced walnut, pomegranate, creamy kahurangi **lf g n**

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

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 17
ginger crumb, spiced berry compote, mandarin

dark chocolate tart 17
yuzu & passionfruit coulis, coconut parfait, malibu sponge **v**

baked mascarpone cheesecake 17
mulled wine berries, meringue crumb, sticky fig **g v n**

black doris plum pudding 17
poached rhubarb, sea salt crumble, vanilla bean ice cream **v**

50 sweet set 15
a selection of hand-made petits fours, constantly evolving

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