



dining at dusk 61.0 per person

from 5.30pm - 6.30pm

baked (presented to your table)

50 bread selection

with soft butter, extra virgin olive oil, balsamic v

starter

today's vegetable focused soup

served with brioche & butter lf v

duck liver parfait

fried brioche, quince gel, pistachio crumb n

fennel cured akaroa salmon

horseradish buttermilk, manuka smoked baby beetroot, rye wafer

mains

canterbury fish

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

greenstone creek beef cheek

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

lumina lamb rump

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

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
no further discounts or offers can be applied to this menu