



dining at dusk 62.5 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

house-made brioche, farm-style chutney

beetroot cured akaroa salmon

mirin pickled cucumber ribbons, freeze-dried mandarin, crème fraîche lf g

mains

canterbury fish

butternut puree, fried eggplant salad, laksa sauce, burnt lemon lf

angus beef cheek

agria mash, kumara wafers, seasonal charred greens, jus g

lumina lamb rump

moroccan spiced grilled courgette, crispy chickpea, chili yoghurt, jus g

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