



dinner menu

entrée

50 bread selection 14.0 (half) / 17.0 (full)

with soft butter, extra virgin olive oil, balsamic v

warm greek olives 16.0

coriander, lemon, oregano g df v

grilled heirloom tomato open toast 18.0

cannellini bean hummus, dukkah v

today's vegetable focused soup 17.0

served with brioche & butter lf v

hokkaido scallops 29.0

seaweed buttermilk, furikake, lime gel, pickled red radish

duck liver parfait 25.0

house-made brioche, farm-style chutney

smoked chicken salad 25.0

manuka smoked chicken, cos lettuce, ranch dressing, bacon crumb, poached egg, ciabatta crisps

beetroot cured akaroa salmon 27.0

mirin pickled cucumber ribbons, freeze-dried mandarin, crème fraîche n

mains

canterbury fish 38.0

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

lumina lamb rump 40.0

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

tamarind braised pork belly 36.0

apple & fennel slaw, parsnip puree, wholegrain mustard vinaigrette g

orecchiette caponata 34.0

pangrattato, parmesan g

grilled chicken breast 36.0

potato dauphinoise, seasonal vegetables, jus g

canterbury beef

angus beef cheek 36.0

(pinot noir braised) 200gm

wakanui sirloin 45.0

(grain finished) 250gm

greenstone creek eye fillet 46.0

(grass fed) 250gm

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

additions

seasonal leafy greens, pickled red onions, balsamic vinaigrette, spiced walnut crumb v g n **14.0**

today's seasonally inspired vegetables lf g v **14.0**

polenta fries, sweet chili g v df **12.0**

rustic fries, 50 ketchup g df v **10.0**

dessert

black forest dome 19.0

berry jelly, chocolate sponge, salted caramel crumb, chocolate mousse g

raspberry tart 19.0

raspberry crèmeux, coconut & white chocolate crumb, meringue shards, white chocolate crèmeux

baked camembert cheesecake 19.0

figs, honey tuile, spiced walnut crumb, berry compote n

white chocolate & peach gateau 19.0

white chocolate bavarois, peach curd, almond sponge, spiced crumb, peach sorbet g n

50 sweet set 17.0

a selection of hand-made petits fours, constantly evolving

50 selection of sorbet & ice cream

5.0 per scoop

cocktails

ps i love you 18.0

combination of baileys, amaretto, dark rum & cream

chocolate martini 20.0

combination of baileys, vanilla vodka & chocolate liqueur

brandy alexander 18.5

combination of brandy, dark crème de cacao & cream

cheeses

selected new zealand cheeses served at their best with fruit paste, fruit toast, candied walnuts, pear & grapes

blue - whitestone windsor blue / cow's milk - oamaru, nz

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

soft - puhoi valley brie / cow's milk - puhoi valley, nz

single serve cheese 18.0

any two cheeses 28.0

selection of three cheeses 38.0

coffee

espresso coffees - short black & long black **5.5**

espresso coffees 6.0

flat white, latte, cappuccino, mochaccino, macchiato, chai latte, hot chocolate

liqueur coffees 15.0

tea 5.5

english breakfast, earl grey, irish breakfast

infusions 6.0

japanese sencha, chamomile, peppermint, lemon herbal, strawberry kiwi, passion plum, chai tea, hot cinnamon

decaf vanilla comoro

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