



## lunch 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

**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

**cajun spiced grilled chicken burger 28.0**

brioche bun, coleslaw, japanese mayo, rustic fries, 50 ketchup

**orecchiette caponata 34.0**

pangrattato, parmesan g

### canterbury beef

**angus beef cheek 36.0**

(pinot noir braised) 200gm

**wakanui sirloin 45.0**

(grain finished) 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