

Dinner | A la carte

6:00PM – 10:00PM

To start

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| Selection of breads, Kawakawa butter (V, NF) | 6.0 |
| Garlic loaf (V, NF) | 9.0 |

Entrees

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| Leek & aged cheddar croquettes, watercress aioli | 14.0 |
| Grilled haloumi w/ almond hummus stuffed Portobello mushroom, capsicum salsa (VG, GF) | 16.0 |
| Confit lamb w/ horopito salsa Verde | 17.0 |
| Gin and juniper salmon gravlax, dashi soy, crispy rice noodle, lemon foam (NF) | 18.0 |
| Seared scallops, cauliflower puree, almonds, mint (GF) | 19.5 |
| Wild venison, watercress, beetroot, horseradish (GF, NF) | 20.0 |
| <i>Best quality wild venison found locally in Canterbury</i> | |

Main

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| Beetroot fritter, chilli & mustard yoghurt, rocket (V, GF) | 24.0 |
| Quinoa risotto w/ crisp tofu, seeds (V, GF, NF) | 26.0 |
| Chicken breast, red cabbage puree, baby carrots, kale (GF, NF) | 34.0 |
| <i>Canter valley Farms in Sefton, 38kms from Christchurch, is renowned for their award winning poultry.</i> | |
| Akaroa salmon, celeriac rémoulade, fennel puree, leeks, dill oil (GF, NF) | 36.0 |
| <i>Akaroa harbour, well known for their fresh salmon, sets the standard in the world for sustainability.</i> | |
| Lamb rump, colcannon potato, pea & mint pesto (GF) | 37.0 |
| Roast bbq pork shoulder, hand cut potatoes, coleslaw (serves two) (DF, GF, NF) | 46.0 |

From the grill

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| 200gm Pork loin chop, plum relish (DF, GF, NF) | 36.0 |
| 250g Scotch rib eye, kumara crisps (DF, GF, NF) | 38.0 |
| 200g Eye fillet mignon, pickled mushroom (DF, GF, NF) | 42.0 |

Choice of sauce – pinot noir jus (DF, GF, NF), apple & bacon jus (DF, GF, NF), sauce Roberto (GF, NF), béarnaise (GF, NF)
All grills served potato hash & top of the crop vegetables

Sides

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| Garden salad w/ balsamic dressing | 8.0 |
| Duck fat potato, rosemary salt (GF, NF) | 8.0 |
| Truffle fries w/ parmesan cheese, aioli | 9.0 |
| Rocket salad, prosciutto, balsamic (GF, NF) | 9.0 |
| Sautéed green vegetable, sunflower seeds (VG, DF, GF) | 9.0 |

Dessert

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| Rhubarb and brioche pudding, plum anglaise, vanilla ice cream (NF) | 13.0 |
| Ice cream of the day, strawberries and chocolate soil (V, NF) | 13.0 |
| Purple velvet cake, beetroot crisps, berry sorbet (V, NF, GF) | 13.0 |
| White chocolate panna cotta, dark chocolate mousse, milk chocolate truffles (V) | 13.0 |
| Weekly special from our friends at "Sweet Soul" patisserie | 18.5 |
| Cheese board, crackers, pear & fig compote, mixed nuts, quince paste (V) | 16.5 |

All Day Dining

11:00AM – 11:00PM

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| Croquettes | 8.0 |
| Leek & aged cheddar croquettes, watercress aioli | |
| Lamb ribs | 12.0 |
| Confit lamb w/ horopito salsa Verde | |
| Polenta | 10.0 |
| Polenta bites w/ house made chilli tomato compote | |
| Caesar Salad | 20.0 |
| A classic Caesar w/ grilled chicken, cos, bacon, parmesan & croutons | |
| Beef burger | 20.0 |
| Beef patty & bacon w/ lettuce, tomato, onion, cheese, aioli & tomato relish. Served w/ fries | |
| Chicken Bap | 22.0 |
| Southern fried chicken w/ fennel coleslaw & house-made smoky bbq sauce. Serve with fries | |
| Cannelloni | 19.0 |
| Spinach & ricotta cannelloni w/ creamy tomato sauce, parmesan cheese. Served w/ garlic bread | |
| Fish n chips | 24.0 |
| Battered or Pan-fried fillet, lemon wedge, green salad. Served w/ fries & tartare | |

Sides

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| Fries | 7.0 |
| Truffle fries w/ parmesan cheese, aioli | |
| Green salad | 7.0 |
| Garden salad w/ balsamic dressing | |
| Wedges | 9.0 |
| Seasoned wedges w/ bacon, sour cream | |

Dessert

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| Selection of ice cream | 12.0 |
| Ice cream of the day, strawberries and chocolate soil | |
| Warm Chocolate Brownie | 10.0 |
| Chocolate brownie, berry compote, vanilla ice cream | |
| Cheese Board | 16.5 |
| Selection of cheese, crackers, pear & fig compote, mixed nuts, quince paste | |

Late Night Menu

11:00PM-5:00AM

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| Cannelloni | 19.0 |
| Spinach & ricotta cannelloni w/ creamy tomato sauce, parmesan cheese. Served w/ garlic bread | |
| Caesar Salad | 19.0 |
| A classic Caesar w/ grilled chicken, cos, bacon, parmesan & croutons | |
| Butter chicken | 20.0 |
| Rich butter sauce, chicken, basmati rice, naan bread & minted yoghurt | |
| Toasted sandwich | 15.5 |
| Choose any three fillings of ham, chicken, tomato, red onion, mushroom, pineapple, cheese w/ green salad & balsamic dressing | |
| Dessert | |
| Brownie | 10.0 |
| Chocolate brownie, berry compote, vanilla ice cream | |

V = Vegetarian, VG = Vegan, DF = Dairy Free, GF = Gluten Free, NF = Nut Free