



## **To Start**

Textures of beetroot and goats cheese | 18.00 (V)

Mussel chowder with peppered pastry grissini | 18.00

Duck liver parfait, port wine jelly, lavoch crackers | 14.00

Seared scallops, cauliflower puree, pancetta crisp, truffle oil | 22.00 (GF)

Salmon tartare, prawn popcorn, wasabi cream, salmon pearls | 17.00 (DFO)

## **Main Fare**

Black angus reserve beef fillet, white onion puree, baby spinach, potato fondant, confit garlic, red wine jus | 42.00 (GF)

Canterbury lamb loin, green pea, goats cheese, basil jus | 40.00 (DFO)

Silver fern farms venison, truffle potato croquette, carrot puree, roasted baby carrots, pickled blackberries | 41.00

King salmon fillet, fennel cream, green beans, pickled cucumber and fennel salad | 36.00 (GF)

Free range chicken breast, pearl barley wild mushroom risotto, sprout leaves | 37.00 (DFO)

Potato gnocchi, baby spinach, confit garlic, wild mushrooms, porcini cream | 32.00 (V)

*Please see a member of staff for any food allergies, not all ingredients are listed on the menu descriptions.*



## On the Side

Green beans and courgettes, marinated feta, pine nuts, currants | 8.00 (V, GF)

Garden salad, fennel, radish, ricotta | 8.00 (V, GF, DFO)

Roasted agria potatoes, bacon crisps, herb aioli | 8.00 (GF)

## Something Sweet

Vanilla bean crème brulee, citrus salad, mango sorbet| 15.00 (GF)

Rhubarb compote, white chocolate mousse, cinnamon crumble, ginger nut ice cream|  
15.00

Dark chocolate marquise, honey comb, vanilla bean mascarpone, berry salad| 15.00

Kapiti cheese, dried fruits, crackers and quince | 28.00

GF: Gluten Free GFO: Gluten free option| DF: Dairy Free | DFO: Dairy Free Option | V: No meat or meat products |  
VO: Vegetarian option available

Please note that while we make every effort to avoid cross-contamination, we cannot guarantee that all items  
will be completely void of these products.