



SMALL PLATES

Chicken liver pâté, pickles selection of breads	\$18
Pork belly, carrot puree, spiced bourbon apples GF DF	\$20
Canterbury venison, creamed spinach, parsnip crisp, truffle oil GF DF	\$22
Seafood chowder, sourdough bread	\$18
Field mushrooms, spring onion, chilli, coriander, almonds wrapped in filo pastry, dipping sauce V	\$18
Caesar salad, herb-toasted croutons, parmesan, anchovies, poached egg GFO	\$18
<i>- add chicken \$6 OR salmon \$8</i>	

LARGE PLATES

Confit duck leg, braised cabbage, sauté potatoes, redcurrent jus GF DF	\$32
Steamed NZ green lip mussels, white wine, garlic, parsley, grilled sourdough GFO	\$28
Rakaia salmon, buttered potato cake, garlic spinach, crispy capers GF	\$32
Pasta of the day...please ask for today's special V	\$24
<i>- add chicken \$7 OR seafood \$9</i>	
200g Canterbury lamb rump, dijon mustard, chives, wilted spinach, garlic, potato gratin, red wine jus GF DFO	\$36

SHARING PLATES

High Country Spring Lamb GF DF	For two - \$66 for four - \$88
Lamb shoulder, roasted potatoes, seasonal vegetables, red wine jus, mint sauce	
Beef on the bone – for 2 to share GFO DFO	\$90
600gm Wakanui ribeye on the bone, fondant potatoes, glazed carrots, roast parsnips, Yorkshire pudding, horseradish, béarnaise, red wine jus	



HUNTER'S GRILL

Wakanui Grass-fed and Grain-finished Beef

The Wakanui story begins on pristine, New Zealand pastures and ends on your plate with unrivalled succulence, flavour and melt-in-the-mouth texture. After grazing free range on lush, green pastures for 18 months, only the best cattle are hand selected to be grain finished for approximately 75 days at Five Star Beef, under wide Wakanui skies, refreshed by breezes straight off the Pacific Ocean. With a crystal clear artesian water supply and Mid Canterbury grown GMO - free wheat, barley and maize silage, this unique combination of nature and nurture creates truly premium beef. Aged for a minimum of 21 days, Wakanui's unparalleled flavour, distinctive marbling and fine texture will delight your palate.

ALL GF | DFO

Sirloin 250gm	\$42
Rump 350gm	\$44
Ribeye 300gm	\$39.5
High Country Venison Medallions 200gm	\$42
<i>with choice of roasted potatoes, fondant potatoes OR potato gratin & béarnaise, red wine jus OR garlic butter</i>	

SIDES

Seasonal steamed vegetables	\$7
Seasonal green salad	\$7
Broccolini, feta, pinenuts	\$9.5
Fries, tomato sauce, aioli	\$8.5
Polenta chips, red pepper aioli	\$12.5

DESSERT

Lemon Tart GF	\$15
Apple & rhubarb crumble, custard, ice cream GF	\$15
Sticky date pudding, ice cream	\$15
Vanilla bean crème brûlée, citrus salad, mango sorbet GF	\$15
Kapiti cheese w dried fruits, crackers, quince paste	\$26