



## SMALL PLATES

Chicken liver pâté, pickles selection of breads	\$19.5
Pork belly, carrot puree, spiced bourbon apples GF	\$21.5
Canterbury venison, creamed spinach, parsnip crisp, truffle oil GF   DFO	\$27
Seasonal seafood bouillabaisse - fresh fish, prawns, scallops, green-lipped mussels, ciabatta	\$22.5
Field mushrooms, spring onion, chilli, coriander, almonds wrapped in filo pastry, dipping sauce V	\$20.5
Caesar salad, herb-toasted croutons, parmesan, anchovies, poached egg, bacon GFO	\$19.5
<i>- add chicken \$6 OR salmon \$8</i>	

## LARGE PLATES

Confit duck leg, braised cabbage, sauté potatoes, redcurrent jus GF   DF	\$39
Rakaia salmon, buttered potato cake, garlic spinach, crispy capers GF	\$36
Pasta of the day...please ask for today's special V	\$27
<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	\$38

## SHARING PLATES

<b>High Country Spring Lamb</b> GF   DF	For two - \$66   for four - \$88
Lamb shoulder, roasted potatoes, seasonal vegetables, red wine jus, mint sauce	
<b>Beef on the bone – for 2 to share</b> 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	\$48
<i>with choice of roasted potatoes, fondant potatoes <b>OR</b> potato gratin &amp; béarnaise, red wine jus <b>OR</b> garlic butter</i>	

### SIDES

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

### DESSERT

Lemon Tart, berry sorbet	\$15
Apple & rhubarb crumble, custard, ice cream GFO	\$15
Sticky date pudding, ice cream	\$15
Vanilla bean crème brûlée, citrus salad, mango sorbet GF	\$15
Kapiti cheese w dried fruits, crackers, seasonal fruits	\$29