



BREADS

Herb & garlic bread	\$8
Selection of breads & dips	\$12

SMALL PLATES

High country soup of the day, sourdough toast	\$12
Seafood chowder, crusty bread	\$21
Chicken liver pâté, pickles selection of breads	\$20
Fried calamari, lemon pepper, salad greens, aioli	\$21
Spinach & mushroom ravioli, tomato & thyme sauce, parmesan V	\$22
Caesar salad, herb-toasted croutons, parmesan, anchovies, poached egg, bacon	\$22
<i>- add chicken \$5 OR salmon \$7</i>	

LARGE PLATES

Rakaia salmon, buttered potato cake, garlic spinach, crispy capers GF	\$35
Chicken curry, coconut rice, asian cabbage, mango chutney, naan GF	\$33
Cajun spiced lamb rack, caramelised onion & feta tart, winter vegetables, yoghurt dressing GF DFO	\$39

SHARING PLATES

High Country Spring Lamb GF DF	For two - \$70 for four - \$110
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

Beef Fillet 200gm \$44.5

Ribeye 300gm \$48.5

Other Grill Items

High Country Venison Medallions 200gm \$42

Pork Chops \$38

Lamb Cutlets \$42

*served with potato gratin & your choice of béarnaise, peppercorn, red wine jus, garlic butter
OR blue cheese & apple butter*

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 GF \$16

Apple & rhubarb crumble, creme anglaise, vanilla ice cream GFO \$16

Sticky date pudding, vanilla ice cream \$16

Vanilla bean crème brûlée, citrus salad, mango sorbet GF \$16

Kapiti cheese, dried fruits, crackers, seasonal fruits \$29