

Dinner



Light bites/entrées

Greenstone Creek Beef Cheek Bon Bons GF \$18
Mustard labneh, beetroot gel

Warm Local Breads V \$18
Butter, sea salt, olive oil

Wairiri Buffalo Bocconcini and Tomatoes GF \$18
Fresh basil, extra virgin olive oil, aged balsamic, toasted pine nuts

Canter Valley Duck Liver Pate GF available \$18
Pickles, chutney, croutes

Mains

55 Day Aged Grass Fed Beef Sirloin 300g \$39
Or Greenstone Creek Beef Fillet 200g
Potato pave, seasonal vegetables, peppercorn sauce

Pan Roasted Fish of the Moment GF \$36
Citrus risotto, almond toasted broccolini, salsa verde

Alpine Merino Lamb Loin GF \$38
Truffled potato mash, seasonal vegetables, lamb bacon, pea puree, mint and rosemary jus

Sous Vide Canterbury Pork Ribeye GF \$35
Agria potato cake, broccolini, crispy pancetta, wild mushroom sauce. Served pink—please ask your server to explain.

Pea, Spinach and Basil Risotto V \$29
Toasted pistachios, pecorino

Desserts

Whittaker's Chocolate Torte GF | DF \$16
Boysenberry gelato, caramel hazelnuts

Pic's Peanut Butter Crème Brulee GF \$16
Orange short bread biscuits

Affogato GF \$16
Wanaka vanilla bean ice cream, biscuit, double shot coffee, choice of liquor

Local Cheeses 1 cheese/2 cheeses \$15/\$30
Served with cheese straws, crackers, apple, fruit paste

