

# Lunch



## 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  
(also available as a main size \$26)  
Fresh basil, extra virgin olive oil, aged balsamic, toasted pine nuts

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

Te Mana Lamb Shoulder Sliders (3) \$22  
Served in a charcoal roll, mint & cumin Wairiri Buffalo yoghurt

Fried Chicken Sliders (3) \$22  
Miso mayo, kimchi in charcoal buns

## Platters

\$30.00 for two persons

### Cheese

Selection of Wairiri buffalo cheeses, house pickles, breads and dips

### High Country Platter

Today's selection of cured meats, local smoked salmon, house pickles, breads and dips

## Mains

Greenstone Creek Beef Fillet 200g \$39  
Truffled potato mash, seasonal vegetables, peppercorn sauce

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

Pea, Spinach and Basil Risotto GF V \$29  
Toasted pistachios, pecorino  
Add Chorizo \$4  
Add Chicken \$6

## 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

