

## ENTREE

AGED BEEF CARPACCIO crispy capers   percorino   baby leaves   olive oil	GF	20.00
BUFFALO BOCCOCINI & BABY LEAVES BRUSCHETTA basil pesto   toasted pinenuts		17.00
CANTER VALLEY DUCK LIVER PATE croutes   pickles   chutney		18.50
GIN CURED ORA KING SALMON GRAVLAX pickled carrot   fennel   citrus gel   dill labneh	GF	21.00
WARM BREAD SELECTION olive oil   aged balsamic glaze   dukkah   butter		18.00

## YOUNG DINERS

MACARONI & CHEESE		14.00
CHEESE BURGER & FRIES handmade beef burger   cheddar cheese   chunky fries		16.00
BEEF LASAGNA & SALAD		16.00
FISH & CHIPS freshly fried battered fish of the day   chunky fries   tomato Sauce		14.00
SOUP OF THE DAY warm bread   butter		14.00
FRESH FRUIT WITH PLAIN YOGHURT		9.00
THE ULTIMATE ICE CREAM SUNDAE candy floss   popcorn   caramel   chocolate sauce		10.00

## MAIN COURSE

55 DAY AGED BEEF SIRLOIN 300g hand selected, grass fed beef   celeriac puree   seasonal vegetables, beef cheek bon bon   mushroom sauce	GF	44.00
PAN ROASTED ORA KING SALMON braised fennel   brussel sprouts   squid ink mayonnaise   bearnaise sauce	GF	39.00
HAND PICKED GRASS FED VENISON LOIN roasted root vegetables   buttered greens   spiced red cabbage   butternut puree   port jus	GF	39.00
SOUS VIDE PORK FILLET wrapped in manuka smoked bacon   potato pave   seasonal vegetables, Darfield black pudding   peppercorn sauce		38.00
CAULIFLOWER STEAK Barrys Bay smoked cheddar   Wairiri buffalo labneh   toasted seeds   beetroot & horopito puree   romesco sauce		30.00
WARM ROASTED BEETROOT SALAD quinoa   Wairiri buffalo feta   crispy kale   caramelised onion	GF	24.00

Add Chicken +\$6

## SIDES

ROASTED CARROT WITH TOASTED SEEDS & NUTS	12.00
SEASONAL STEAMED VEGETALES	12.00
TRUFFLED AGRIA POTATO MASH	12.00

## DESSERT

APPLE CRUMBLE CRÈME BRULEE	GF	17.00
WHITTAKER'S DARK CHOCOLATE TORTE Marlborough sea salt caramel ice cream	GF	17.00
CANDIED GINGER STICKY DATE PUDDING brandy caramel sauce   manuka honey and fig ice cream		17.00
AFFOGATO Espresso coffee shot, biscuits, liquor choice		16.00

# DINNER SELECTION

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions may not include all ingredients – if you have a food allergy, please let us know before ordering. Full allergen information is available, please ask a team member for details.