



STARTERS

- Warm olives / almonds / rosemary / citrus / chilli 10.5
Balsamic beets / buffalo mozzarella / vine tomatoes / marjoram 15.5
Duck liver pate / charred bread / Akarua ice wine + apple jelly / air dried grapes 16.0
Smoked salmon pot / crème fraiche / popped capers / citrus / charred rye bread 15.5
Market fish ceviche / coconut / lime / chilli / kaffir / coriander / charred ciabatta 16.5

LUNCH

Individual

- Artisan seafood chowder / daily catch 28.0
Linguini pasta / Cloudy Bay clams / Green Lipped mussels / Akarua Riesling / rocket / chilli / lemon 28.0
Free farmed pork belly / baked bread / charred onions / romesco / pickled fennel + cucumber / sage mayo 27.0
Halloumi / tamarillos / mixed leaves / torn croutons / red onion / charred aubergine / raspberry vinaigrette 26.0
Green spring veges / barley grains / pumpkin seeds / garden pea hummus / charred leeks / sprouting seeds 24.0

Shared plates serves 2 / serves 4

- 12 hour Wakanui beef short ribs / sticky cider + brown sugar / cauliflower / pinot noir jus 39.0 / 78.0
Central Otago lamb oyster shoulder / Akarua braised / caramelised onions / mint jus / serves 2-3 72.0
Cedar wood Mt Cook alpine salmon / herb crème fraiche / crackling / lemon / charred zucchini / shoots 36.5 / 68.0

Sides

- Fresh baked bread / olive oil / dukkah 10.0
Roast parsnip / beurre bosc pear / goat cheese / sherry vinegar / beetroot leaves / walnut 16.5
Roasted butternut pumpkin / crispy kale / preserved lemons / ricotta 16.5
Mixed green leaves / olive oil / lemon 9.5

Artisan platter serves 2

- Whitestone Gruyere / Vintage Windsor Blue / Lindis Pass Camembert / citrus + thyme olives
lavosh / house pickles / air dried grapes / baguette 38.5
Add Zamora charcuterie / duck pate 20.0

Available 12noon - 3:30pm