



## STARTERS

Warm olives / rosemary / citrus / chilli 11.0

Seared halloumi / romesco / tomato / sumac salt 19.5

Market fish ceviche / coconut / coriander / chilli / wakame / pickled ginger / wonton cracker 20.5

Free range pork belly / chilli caramel / pickled cucumber + red cabbage / coriander / puffed crackling 20.5

## INDIVIDUAL

Roast beetroot / black quinoa + barley / pickled beetroot / smoked yoghurt / charred onion / coriander 25.0

Seafood chowder / market fish / prawns / herbs / grilled ciabatta 29.5

Slow braised pinot noir beef cheek / pappardelle / portabello mushrooms / ragu sauce / grana padano 31.5

## SHARED PLATES

Confit half duck / tamarillo / bitter sweet leaves / watercress / jus  
serves two 58.0

Cedar wood Mt Cook Alpine salmon / horseradish creme / crackling / lemon / shoots  
serves two 38.5 / serves four 74.5

Central Otago lamb oyster shoulder / black garlic salt / balsamic onions + figs / Akarua braised / mint jus  
serves two – four 88.0

Wakanui short rib / toasted buckwheat / mustard glaze / celeriac + parsnip + cauliflower puree / watercress  
serves two 39.0 / serves four 78.0

## SIDES

Tuscany style breads / olive oil + balsamic 12.0

Twice cooked potatoes / chipotle mayo 12.0

Purple carrots / citrus ricotta / smokey paprika almonds 16.5

Charred brussel sprouts / chorizo jam / cavolo nero / fresh garlic / parsnip crisps 18.5

## ARTISAN PLATTER

Whitestone Gruyere / Vintage Windsor Blue / Lindis Pass Brie /  
citrus + thyme olives / lavosh / house pickles / air dried grapes / baguette 45.5

add Zamora charcuterie 20.5