



### STARTERS

Warm olives / rosemary / citrus / chilli 12.0

Pimento + lemon seared scallops / fried calamari / chorizo jam 21.5

RUA poached pears / Whitestone blue / crushed hazelnuts / lavosh / watercress 18.0

Duck liver pate / macerated prunes / persimmon / crostinis 21.5

Free range buttermilk fried chicken / pickled cucumber / sweetcorn emulsion 19.5

### INDIVIDUAL

Artisan fish pie / salmon / market fish / prawns / fennel / buttery potato + crisp bread crumb crust 31.0

Portobello mushroom arancini / cauliflower + truffle puree / sauté cauliflower / herb oil / grana padano 27.5

### SHARED PLATES

Cedar wood Mt Cook Alpine salmon / beetroot miso glazed / sesame + nori mayo / crackling  
serves two 44.5 / serves four 81.0

Central Otago lamb oyster shoulder / Akarua braised / balsamic onions + figs / mint jus  
serves between two – four 94.0

Confit half duck / crisp roasted skin / tamarillos / soft herbs / jus  
Serves two 62.0

Slow cooked beef cheek pie / pinot + thyme / butternut pumpkin / brisee pastry  
Serve two 48.0

### SIDES

Warm breads / porcini + truffle butter 14.0

Twice cooked Southland potatoes / chipotle mayo 14.0

Aubergine parmigiana / pomodoro / grana padano / mozzarella / crisp ciabatta crumbs 18.5

Roasted spiced pumpkin / puy lentils / brussel sprouts / labne / walnut + parsley gremolata 18.5

Jerusalem artichokes / broccolini / kale / raisins / toasted almonds 17.5

### ARTISAN PLATTER

Gibbston Balfour Pecorino – sheeps milk / Gibbston Autumn Gold - washed rind brie / Whitestone Windsor Blue / citrus + thyme olives / house made lavosh / house pickles / crostinis / fresh fruit / quince paste / toasted nuts 53.5  
add charcuterie 20.5