

MARKETPLACE MENU

TO SHARE

Daily baked focaccia with rosemary, thyme & Robinsons Bay olive oil 9.0

ENTREE

FROM THE BUTCHER

Smoked brisket, grilled pears, pickled rhubarb, kale, chimichurri crème fraîche & focaccia crostini 17.0

Milk stout 8-hour slow cooked beef cheek with pickled cabbage & apple 19.0

FROM THE FISHMONGER

Tempura Akaroa salmon with nori, vegetables & Ponzu dressing 19.0

Smoked Banks Peninsula mussels with tomato & fennel liquor 15.0

FROM THE VEGGIE PATCH

Fried aubergine, sheep's milk labneh & tomato cardamom dressing 15.0

Soup of the day with crusty bread 12.0

OUR MARKET SIGNATURE

THE ROAST (Serves 2-4 people) 79.0

Slow roast lamb shoulder, roasted seasonal vegetables served with red wine jus

THE GRILL (Serves 1-2 people) 70.0

Flintstone on the bone 500gm, duck fat potatoes, sautéed green vegetables served with your choice of sauce

TRUST THE CHEF (per person) 65.0

(Tables of 4 or more)

Chefs sharing-style' selection designed to showcase the best of our seasonal local produce with dessert to finish

These dishes are prepared with seasonal ingredients from within 100km of our kitchen

Talk to our team about catering for your dietary requirements.

MAIN

FROM THE BUTCHER

Roast free range chicken breast, cranberry & citrus poha with tomato & cumin sauce 34.0

DRY-AGED BEEF

WITH WATERCRESS & CAPER SALAD PLUS YOUR CHOICE OF SAUCE & SIDE

(All steaks are dry-aged for a minimum of 28 days)

Wakanui rib eye 250gm / 35.0
Canterbury Angus fillet 200gm / 42.0

Sauces

Café de Paris | Red wine | Chimichurri | Peppercorn

FROM THE FISHMONGER

Beer battered catch of the day with fries, garden salad & lemon aioli 27.5

Roast Akaroa salmon with kumara & sesame rosti, wombok, seaweed & honey soy ginger dressing 27.5

FROM THE VEGGIE PATCH

Ravioli with sun dried tomato, black olive & feta with heirloom tomato & garlic chives 26.0

Three mushroom risotto with kale, courgette & Whitestone Cheese Co havarti 27.5

Sides

Sautéed green vegetables with herb butter 9.5

Fries with aioli 9.5

Garden salad 9.0

Duck fat potatoes 9.5

Pan roasted brussels sprouts with walnuts 9.0

WINE SELECTION

SPARKLING

Gancia Prosecco DOC Dry, *Italy*

Te Hana Reserve Cuvée, *Marlborough*

Daniel Le Brun Brut, *Marlborough*

Louis Roederer Premier, *France*

WHITE GRAPES

Grower's Mark Sauvignon Blanc, *Marlborough*

The Ned Sauvignon Blanc, *Marlborough*

Greywacke Sauvignon Blanc, *Marlborough*

Pegasus Bay Sauvignon Semillon, *North Canterbury*

The Ned Chardonnay, *Marlborough*

Grower's Mark Chardonnay, *Marlborough*

Lawson's Dry Hills Reserve Chardonnay, *Gisborne*

Mt Difficulty Roaring Meg Pinot Gris, *Central Otago*

Grower's Mark Pinot Gris, *Marlborough*

Neudorf Moutere Pinot Gris, *Nelson*

Peregrine 'Rastasburn' Reisling, *Central Otago*

Te Whare Ra Gewürztraminer, *Marlborough*

ROSÉ

Neudorf Rosé, *Nelson*

RED GRAPES

The Ned Pinot Noir, *Marlborough*

Gibbston Valley Gold River Pinot Noir, *Central Otago*

Mt Difficulty Roaring Meg Pinot Noir, *Central Otago*

Grower's Mark Pinot Noir, *Marlborough*

Laforet *Bourgogne, France*

Angus The Bull Cabernet Sauvignon, *Australia*

Pegasus Bay Merlot Cabernet, *North Canterbury*

Te Mata Syrah, *Hawkes Bay*

BEER

BOTTLED BEER

Heineken, *Netherlands* 10.0

Corona, *Mexico* 10.0

Steinlager Pure Light, *NZ* 8.0

Steinlager Pure, *NZ* 10.0

Cassels & Sons Lager, *NZ* 11.0

Cassels & Sons Extra Pale Ale, *NZ* 11.0

TAP BEER

395 | 570ML

Panhead Supercharger APA, *NZ* 11.0 | 15.0

Speight's Gold Medal Ale, *NZ* 9.0 | 12.0

BOTTLED CIDER

Isaac's Apple, *NZ* 8.0



- | 55.0

- | 55.0

19.0 | 90.0

25.0 | 120.0

12.0 | 52.0

12.0 | 52.0

13.0 | 55.0

16.0 | 75.0

14.0 | 62.0

14.0 | 62.0

15.0 | 67.0

13.0 | 59.0

12.0 | 52.0

16.0 | 70.0

13.0 | 60.0

15.0 | 71.0

15.0 | 69.0

14.0 | 62.0

15.0 | 67.0

17.0 | 79.0

14.0 | 62.0

17.0 | 80.0

15.0 | 66.0

18.0 | 85.0

15.0 | 69.0

NON-ALCS

Soft Drink 5.0

Coke · Diet Coke · Sprite
· L&P · Ginger Beer ·
Lemon, Lime & Bitters

Juice 5.0

Orange · Apple ·
Pineapple · Tomato

Santa Vittoria Water

(500ml) 5.0 | (1L) 8.0
Still & Sparkling available

Cocktails

ALL 18.0

MANUKA BLOSSOM

Sweet & tart with Gin,
NZ honey, fresh lime, &
cranberry

TRAM

A twist on the classic
Cable Car with spiced
rum, triple sec, lemon,
& T2 vanilla chai syrup

STRAWBERRY ROSÉ SPRITZ

A refreshing mix of
rosé, strawberry liqueur
& soda

TROPICAL TEA

Freshly squeezed
melon, pineapple, feijoa
vodka & Midori, topped
with pomegranate T2

THE PATISSERIE

& Matching Delights

Vanilla crème brûlée with pistachio biscotti	15.0
Chocolate fondant with mandarin mascarpone	15.0
Cinnamon apple & rhubarb crumble with vanilla bean ice cream	15.0
Cheese board with two cheeses, orange marmalade & lavosh	18.0

Add a glass of Greywacke Botrytis Pinot Gris with any dessert +8.0

DESSERT WINE (60ml serve)

Greywacke Botrytis Pinot Gris, *Marlborough* 12.0
Luscious aroma of dried apricots & pears, sweet with balanced acidity.

DESSERT COCKTAILS

Mocha Martini	16.0
Smooth Chocolate Espresso Martini with Vodka, Espresso, Coffee Liqueur, Creme de Cacao & Cream	
Lemon Meringue	16.0
A boozy lemon dessert in a glass. Limoncello & fresh lemon layered with a Galliano Vanilla Cream	

PORT & SHERRY (60ml serve)

Sandeman Fine Tawny Port, <i>Portugal</i>	11.0
Dows Fine Ruby Port, <i>Portugal</i>	11.0
Graham's 10YO Tawny Port, <i>Portugal</i>	14.0
Taylor's 20YO Tawny Port, <i>Portugal</i>	17.0
Tio Pepe Fino Sherry, <i>Spain</i>	11.0
Quinta De La Rosa White Port, <i>Portugal</i>	8.0

COGNAC & BRANDY (30ml serve)

De Valcourt 'Napoleon', <i>France</i>	11.0
Courvoisier VSOP, <i>France</i>	14.0
Hennessy VSOP, <i>France</i>	17.0
Delamain Pale & Dry XO, <i>France</i>	19.0