

MENU

From the land straight to your plate



ENTRÉES

House baked cob loaf with pink peppercorn butter	14
Sumac beef carpaccio with preserved lemon aioli, capers and parsnip	22
Canterbury confit duck, white bean puree, orange infused apricots and gremolata	22
Gochujang pork bao bun with spring onion dressing and coriander	20
Saffron seafood chowder with mussels, market fish and grilled cornbread <i>Rimapere Plot 101 Sauvignon Blanc</i>	24 16
Robinsons Bay olive oil marinated prawns with wasabi cocktail sauce, edamame and crisp leaves	22
Whipped brie, mandarin, fennel, candied walnuts and rye crisp	21
Poached pear salad with kale, dukkah and vanilla cider dressing	20

MAINS

Spiced Wakanui beef cheek with carrot mash and pickled red onion salad <i>Angus The Bull Cabernet Sauvignon</i>	48 16
Cassels Lager braised pork belly, caramelised cabbage and rosemary rosti	43
Roasted chicken thigh, honey beetroot, apple cranberry stuffing and thyme jus <i>Trinity Hill Gimblett Gravels Chardonnay</i>	43 16
Panko-crusted Kiwi fish and chips, garden salad and lemon dill aioli	34
Pan-roasted Akaroa salmon with ginger kumara, bok choy and scallion sauce <i>Matawhero Church House Chenin Blanc</i>	40 16
Market fish with winter ratatouille, preserved lemon dressing and buttered potatoes	40
Chilli tofu with white bean mash and ginger greens	36
Roasted mushroom and sundried tomato ravioli with celeriac puree and chimichurri <i>Gibbston Valley Gold River Pinot Noir</i>	33 16

SIGNATURE DISHES

FAMILY STYLE LAMB ROAST Slow-roasted Silere Alpine Origin lamb shoulder with roasted seasonal vegetables served with Pegasus Bay red wine jus (Serves 2 - 3 people)	87
TRUST THE CHEF Chef's sharing style 4 course selection designed to showcase the best of our seasonal local produce and sweet treats (Minimum of 2 people)	85pp

THE GRILL

PREMIUM CANTERBURY GRASS FED BEEF

Ribeye 250g	47
Eye fillet 200g	54
Sirloin 300g	50

Each steak option is served with your choice of sauce. Sides are additional.

<i>Akarua The Siren Pinot Noir</i>	16
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SAUCES

Red wine jus | Green peppercorn sauce |
Mushroom sauce | Chimichurri | Garlic butter

SIDES

14

Buttered potatoes | French fries | Dauphinoise potatoes
| Seasonal greens | Rosemary roasted vegetables |
Garden salad | Winter ratatouille

Canterbury sourced ingredients Vegetarian

All suggested wine pairings are priced per glass

For any dietary requirements, please speak to your server.