

# MENU

*From the land straight to your plate*

## SMALL PLATES

House baked cob loaf, pink peppercorn butter	15
Canter Valley duck liver parfait, toasted brioche, pickled onion, macadamia, cacao	22
Charred octopus, romesco, confit potato, gremolata	27
Crispy weetbix fried chicken, ranch, chili pickles	25
Celeriac hash, almond cream, leek ash, chervil	21
Saffron seafood chowder with mussels, market fish, clams, cornbread	24
Wairiri stracciatella, chermoula, heirloom tomato, pangrattato	24

## MEDIUM PLATES

Triple cooked potatoes, chimichurri, grana padano	16
Charred broccolini, buttermilk, dukkah	16
Spring peas, pancetta, pecorino	16
Fried cauliflower, smoked hummus, pomegranate	16
Summer tabbouleh salad	16

## LARGE PLATES

Canterbury Angus eye fillet (200g), kumara puree, prosciutto, red wine jus	55
Pan-seared fish of the day, torched carrots, citrus beurre blanc	42
Canterbury Angus beef cheek, carrot mash, pickled onion, pinot jus	50
Roasted mushroom and semi-dried tomato ravioli, beurre noisette, summer vegetables	35
Whisky glazed half chicken, corn puree, salsa verde	39
Tai Tapu venison rump, celeriac puree, beetroot and blackberry jus	42
Spring pea risotto, Wairiri stracciatella, olive crumb, chervil	36

## SIGNATURE DISHES

Serves 2-3 people Please allow 45 minutes	
SILERE ALPINE ORIGIN LAMB SHOULDER	98
Spring peas, pancetta, pecorino, fried cauliflower, smoked hummus, pomegranate, salsa verde	
CANTERBURY GRASS FED 700g T-BONE	120
Triple cooked potatoes, chimichurri, grana padano, charred broccolini, buttermilk, dukkah, pinot jus	

# MARKET PLACE

*Restaurant & Bar*

## TRUST THE CHEF 75pp

Let's face it, there's so many great locally sourced dishes to choose from. Can't decide? Trust our Chefs.

Our Trust the Chef shared dining option is designed to showcase the best of our menu. Everyone will get to taste the best of Canterbury.

Please ask your server to see our Trust the Chef menu with suggested wine pairings.

## DESSERTS

Crème brûlée, brown butter shortbread	18
Chocolate opera cake, orange sorbet, chocolate soil	18
Sticky date pudding, salted caramel, vanilla ice cream	18
Barrys Bay cheeses, oat crackers, quince, grapes	30