

# MENU

*From the land straight to your plate*

## SMALL PLATES

Rosemary and garlic focaccia, Robinsons Bay olive oil, pink salt	15
Canter Valley duck liver parfait éclair, port wine jelly, dark chocolate	21
NZ king prawns, confit garlic butter, chimichurri	29
Crispy weetbix fried chicken, ranch, chili pickles, cucumber, red onion	24
Labneh, confit garlic, Aleppo pepper, olives, basil, sourdough	20
Saffron seafood chowder with mussels, market fish, clams, cornbread	26
Mushroom croquettes, pickled shallots, chimichurri aioli, candied walnuts	23
Jalapéno croquettes, adobo, citrus aioli, smoked salt	23

## MEDIUM PLATES

Triple cooked potatoes, chimichurri, grana padano	16
Charred broccolini, romesco, bacon jam, dukkah	16
Cucumber, labneh, chilli peanuts, river mint	16
Baby carrots, whipped feta, smoked almonds	16

## LARGE PLATES

Canterbury Angus eye fillet (200g), tomato zaalouk, Café de Paris, red wine jus	55
Salmon mosaic, prawn emulsion, spring peas, prawns, mussels	43
Angus beef cheek, onion crema, adobo, pickled onion, gremolata, pinot jus	48
Spinach and ricotta tortellini, cherry tomato velouté, basil, pecorino	36
Chicken ballotine, barley, porcini, pistachio, confit leek, prosciutto jus	41
Tai Tapu venison rump, parsnip puree, carrots, juniper jus	42
Mushroom risotto, Wairiri stracciatella, pine nuts, chives, chervil	35

## SIGNATURE DISHES

Serves 2-3 people  
Please allow 45 minutes

<b>SILERE ALPINE ORIGIN MERINO LAMB SHOULDER</b> Beetroot yoghurt, freekeh, Persian feta, lamb jus	74
<b>CANTERBURY GRASS FED 700g T-BONE STEAK</b> Salsa verde, fried cipollini, Café de Paris, shiraz jus	90

# 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

Classic tiramisu, berry coulis, coco	18
Burnt Basque cheesecake, blueberry compote, praline	18
Chocolate crèmeux, hazelnut & beetroot soil, honeycomb, raspberries	18
Local cheese selection, crackers, dehydrated fruits, quince, grapes	22