



SUNDAY ROAST LUNCH

STARTER

House-made cob loaf, lemon & herb butter	17.5
Farmhouse terrine, tamarillo & apple chutney, pickles	16.0
Whitebait cakes, cauliflower puree, tarragon	16.0
Beetroot salad, pumpkin, Persian feta, pepitas	16.0

MAIN

Fish of the day, potato & seaweed gnocchi, fish cream	36.0
Asparagus & cavolo nero risotto, pecorino	26.5
Canterbury 'Roast of the day' (Please see server – changes weekly) Served with sage & apple stuffing, Yorkshire pudding, duck fat roasted potatoes, sauté savoy cabbage	29.0

SIDES

Spring sautéed vegetables, herb butter	9.5
Roast vegetables, rosemary, garlic	9.5
'Crowne' pumpkin, spiced yoghurt	10.0
Dauphinoise potatoes	10.0
Fries & aioli	9.5
Garden salad	9.0

DESSERT

Dark chocolate delice, hazelnut praline, salted caramel ice cream	15.0
Honey and lavender panna cotta, honey crumble	15.0
Lemon crème brûlée, pistachio biscotti	14.5

THE MARKET PLACE 'SUNDAY ROAST LUNCH' SPECIALS

3-COURSE OPTION

\$52

MAIN & BEVERAGE - \$35

Choose any **MAIN** and pair with any
house wine or tap beer*

*395ml pour