

MARKETPLACE MENU

TO START

FROM THE BAKEHOUSE

House-made cob loaf, lemon & herb butter 10.0

SMALL PLATES

FROM THE BUTCHER

Mountain River venison pâté with pickles, apple chutney & toast 15.0

Wakanui beef cheek, celeriac purée, pickled cabbage & celery 18.0

House-made bresaola with horseradish, smoked garlic & Makikihi crisps 15.0

FROM THE FISHMONGER

Saffron seafood chowder 14.0

Smoked ling croquette with romesco & radish cress 14.0

Tiger prawn salad, avocado purée, red quinoa, pickled cucumber with Robinson's Bay orange & chilli oil 17.0

FROM THE VEGGIE PATCH

Roast cauliflower soup with house-smoked cheddar crouton 12.0

Little Farm goat's cheese soufflé with crispy kale 16.0

Roast baby carrots, beets, pickled kohlrabi & romesco with mandarin & lemon olive oil 15.0

OUR MARKET SIGNATURE

THE ROAST (Serves 2-4 people) 79.0

Slow roast lamb shoulder, roasted potatoes & vegetables served with red wine jus & mint jelly

THE GRILL (Serves 1-2 people) 70.0

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

TRUST THE CHEF (per person) 65.0

(Tables of 4 or more | includes dessert)

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

LARGE PLATES

FROM THE BUTCHER

Roast chicken breast, braised leeks, puy lentils & greens with thyme jus 32.0

Duo of Canterbury lamb: sous vide lamb rump & braised shoulder with parsnip purée, dauphinoise potatoes & seasonal greens 39.0

DRY-AGED BEEF

WITH 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

Canterbury Angus grass-fed sirloin 300gm / 42.0

Sauces

Café de Paris | Mushroom | Red wine | Chimichurri | Peppercorn

FROM THE FISHMONGER

Banks Peninsula roast groper, fennel gnocchi, broccoli purée with preserved lemon 36.0

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

Roast Akaroa Salmon, courgettes, blistered vine tomatoes & Robinson's Bay olive oil with water cress pistou 32.0

FROM THE VEGGIE PATCH

Mushroom, walnut & feta pansotti with kumara & leek 26.5

Farro & silverbeet risotto, celeriac & Charing Cross sheeps labneh 26.5

Sides

Sautéed green vegetables with herb butter 9.5

Roast root vegetables, rosemary & garlic 9.5

Puy lentils 9.5

Dauphinoise potatoes 10.0

Fries with aioli 9.5

Garden salad 9.0

WINE SELECTION

WHITE GRAPES

| | | |
|---|-------------------------------|--------------------|
| Waipara Springs Premo Chardonnay, <i>Waipara</i> | 150 375 750 _{ML} | 9.5 22.5 42.0 |
| Greywacke Sauvignon Blanc, <i>Marlborough</i> | | 13.0 30.0 55.0 |
| Deliverance by Muddy Water Chardonnay, <i>Waipara</i> | | 12.0 28.0 54.0 |
| Huntaway Reserve Chardonnay, <i>Gisborne</i> | | 13.0 32.0 60.0 |
| Mt. Difficulty 'Roaring Meg' Pinot Gris, <i>Central Otago</i> | | 13.0 30.0 58.0 |
| Black Estate 'Damsteep' Riesling, <i>Waipara</i> | | 14.0 33.0 63.0 |
| Huntaway Reserve Viognier, <i>Gisborne</i> | | 14.0 33.0 63.0 |
| Pegasus Bay Gewürztraminer, <i>Waipara</i> | | 16.0 38.0 75.0 |

ROSÉ

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| Graham Norton's Own Pink, <i>Marlborough</i> | | 11.0 27.0 50.0 |
| Black Estate 'Treble', <i>Waipara</i> | | 15.0 35.0 68.0 |

RED GRAPES

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|---|--|--------------------|
| Kopiko Bay Merlot, <i>Marlborough</i> | | 9.0 21.0 40.0 |
| Mt. Difficulty 'Roaring Meg' Pinot Noir, <i>Central Otago</i> | | 17.0 40.0 78.0 |
| Angus The Bull Cabernet Sauvignon, <i>Australia</i> | | 13.0 29.0 55.0 |
| Pegasus Bay Merlot Cabernet, <i>Waipara</i> | | 18.0 44.0 84.0 |
| Te Mata Estate Syrah, <i>Hawkes Bay</i> | | 14.0 35.0 67.0 |
| Yalumba Paradox Shiraz, <i>Australia</i> | | 16.0 38.0 72.0 |

HOUSE GRAPES

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| By Waipara Springs, <i>Waipara</i> | | |
| Sauvignon Blanc Pinot Gris Pinot Noir | | 9.0 21.0 39.0 |

SPARKLING

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|---|---|------------------|
| Mionetto Prestige Prosecco DOC Brut, <i>Italy</i> | 200 _{ML} 375 _{ML} BTL | 12.0 - 45.0 |
| Te Hana Reserve Cuvée, <i>Marlborough</i> | | 13.0 - 50.0 |
| Cloudy Bay Pelorus NV, <i>Marlborough</i> | | - - 85.0 |
| Louis Roederer Premier, <i>France</i> | | - 99.0 125.0 |

BEER

BOTTLED BEER

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| Steinlager Pure Light, <i>NZ</i> | 8.0 |
| Steinlager Pure, <i>NZ</i> | 10.0 |
| Heineken, <i>Netherlands</i> | 10.0 |
| Corona, <i>Mexico</i> | 10.0 |
| Peroni, <i>Italy</i> | 10.0 |
| Panhead Blacktop Oak Stout, <i>NZ</i> | 12.0 |
| Panhead Port Road Pilsner, <i>NZ</i> | 12.0 |
| Emerson's Bookbinder, <i>NZ</i> | 12.0 |
| Emerson's London Porter, <i>NZ</i> (500ml) | 18.0 |
| Hoegaarden Wit-Blanche, <i>Belgium</i> | 14.0 |

TAP BEER

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| | 395 570 _{ML} |
| Panhead Supercharger APA, <i>NZ</i> | 9.0 12.0 |
| Speight's Gold Medal Ale, <i>NZ</i> | 8.0 10.0 |
| Emerson's London Porter, <i>NZ</i> | 10.0 15.0 |
| Emerson's Pilsner, <i>NZ</i> | 10.0 15.0 |
| Stella Artois, <i>Belgium</i> (330ml) (500ml) | 10.0 14.0 |

BOTTLED CIDER

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| Isaac's Apple, <i>NZ</i> | 8.0 |
| Zeffer Crisp Apple, <i>NZ</i> | 10.0 |
| Thomas & Rose Apple, Strawberry & Lime | 16.0 |

NON-ALCS

Arahi Sparkling Wine
9.0 | 40.0

Sauvignon Blanc · Merlot

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) 7.0 | (1L) 10.0

Still & Sparkling available

Cocktails

ALL 16.0

ROYAL BLUSH

42 Below Pure Vodka,
Chambord, Heering
Cherry Liqueur,
cranberry juice

SPRING APPLE

Gin, fresh lemon, apple

PIMM'S CUP

Pimm's No 1 Cup,
lemonade, ginger ale,
seasonal fruit

MARKET PLACE MOJITO

Bacardí, fresh lime,
mint, seasonal fruit

THE PATISSERIE

& Matching Delights

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| Chocolate pâté, cointreau mousse & feuilletine crunch Suggested wine match – Graham's 10YO Tawny Port | 15.0 |
| Pumpkin spiced panna cotta, almond tuille Suggested wine match – The Ned Noble Late Harvest Sauvignon Blanc | 15.0 |
| Raw sugar brûlée, pistachio biscotti Suggested wine match – Fromm Late Harvest Gewürztraminer | 14.5 |
| Brown butter apple cake with lemon crème fraîche Suggested wine match – Pegasus Bay Encore Noble Riesling | 15.0 |
| Chef's selection dessert tasting plate Ask server for wine match & tasting plate flavours | 16.0 |

DESSERT WINE (60ml serve)

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| The Ned Noble Late Harvest Sauvignon Blanc, <i>Marlborough</i> Rich aroma of apricot & peaches, slight scent of bee's wax. | 12.0 |
| Greywacke Late Harvest Pinot Gris, <i>Marlborough</i> Lively. Aromatic. Spicy & earthy. Intense, sweet dessert wine. | 12.0 |
| Fromm Late Harvest Gewürztraminer, <i>Marlborough</i> Intriguing combination of sweet, yet fresh fruit characters. | 13.0 |
| Jules Taylor Late Harvest Sauvignon Blanc, <i>Marlborough</i> Ripe stone fruits, honeysuckle & spiced orange. Luscious. | 14.0 |
| Pegasus Bay Encore Noble Riesling, <i>Waipara</i> Flavours of ripe melon, mango, pineapple, lychees & honey. | 18.0 |

AFFOGATO

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| Vanilla ice cream with Vittoria espresso | 8.0 |
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AFTER-DINNER LIQUEUR

Add on OR savour on its own

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|----------------------|-----|
| Jameson Irish Whisky | 9.0 |
| Baileys | 8.0 |
| Kahlúa | 8.0 |
| Frangelico | 9.0 |

PORT (60ml serve)

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|---|------|
| Quinta De La Rosa White Port, <i>Portugal</i> | 8.0 |
| Sandeman Fine Tawny Port, <i>Portugal</i> | 8.0 |
| Dows Fine Ruby Port, <i>Portugal</i> | 10.0 |
| Graham's 10YO Tawny Port, <i>Portugal</i> | 15.0 |
| Taylor's 20YO Tawny Port, <i>Portugal</i> | 22.0 |

COGNAC & BRANDY (30ml serve)

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|---------------------------------------|------|
| De Valcourt 'Napoleon', <i>France</i> | 8.0 |
| Meukow VS, <i>France</i> | 12.0 |
| Hennessy VSOP, <i>France</i> | 14.0 |
| Courvoisier VSOP, <i>France</i> | 20.0 |