

ENTREE

CAMPARI TOMATO

Spiced ricotta, baby leaves, roast peach, pine nut, dehydrated cranberry, aged balsamic, garden fresh herb oil (V)

26

ROAST PUMPKIN

Halloumi, beetroot, avocado, goji berry, walnut & mixed seed salad with smoked aubergine, tomato relish, balsamic lemon oil (V, N)

28

PAD THAI

Rice noodles, fried egg, carrot, garlic chive, chilli, tamarind, fish sauce, lime, crushed peanut, sprouts (V, DF, N)

28

ADD CHICKEN **34** | ADD PRAWNS **37**

SPICED LAMB FATTOUSH SALAD

Roasted capsicum, Kalamata olive, cherry tomato, red onion, baby beetroot, feta, baby leaves, lemon olive oil, tzatziki & pesto pita crisps (N)

29

WARM CALAMARI SALAD

Roast capsicum, courgette, artichoke, Kalamata olives, green beans, cherry tomato, balsamic, sun-dried tomato aioli, cardamom soy

29

PRAWN QUESADILLA

Roast sweet corn, edamame, tomato & coriander verde

30

GRILL

All proteins are served with kumara & potato gratin, mushroom emulsion, broccolini, vine tomato, red wine jus and one side of your choice

400g PORK PICCATA

58

200g CENTRAL OTAGO LAMB RUMP

55

200g BLACK ANGUS EYE FILLET

59

200g WAGYU BEEF RUMP

59

MAINS

CANTERBURY GRASS-FED LAMB RACK Butternut purée, broccolini, agria, blue cheese & walnut croquette, red wine jus	55
TE AROHA BARN-RAISED DUCK BREAST Spinach, kumara & potato gratin, cranberry orange emulsion, jus	45
NORI-WRAPPED AKAROA SALMON Garden herb salad, mustard seed soy & lime dressing	42
CANTERBURY PORK BELLY Kumara confit, parsnip, broccolini, edamame & chorizo salsa, master stock, garden fresh herb oil	42
WAITOA FREE RANGE CHICKEN Sun-dried tomato, spinach & hazelnut roulade, smoked streaky bacon, green beans, orzo pasta & cardamom soy	39
ALOO SAAG MATAR Potato, blue pea & spinach curry with poppadum, naan, roast cumin carrot raita & Bagara rice (V)	38

SIDES

BLACK GARLIC BUTTER BAGUETTE	12
ROSEMARY & LEMON PEPPER SCENTED FRIES Served with aioli	11
SOUR CREAM, CHIVE & BLACK GARLIC MASHED POTATO Truffle oil, shaved parmesan (V)	12
GREEN PAPAYA SALAD Carrot, green bean & tomato salad, roasted peanut (V, DF, N)	16
GRILLED COURGETTE Toasted almonds, cardamom, soy (V, N)	16