

E N T R E E

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 peanuts, sprouts (V, DF, N)	28
Add chicken	34
Add prawns	37
Spiced lamb fattoush salad, roasted capsicum, Kalamata olives, 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

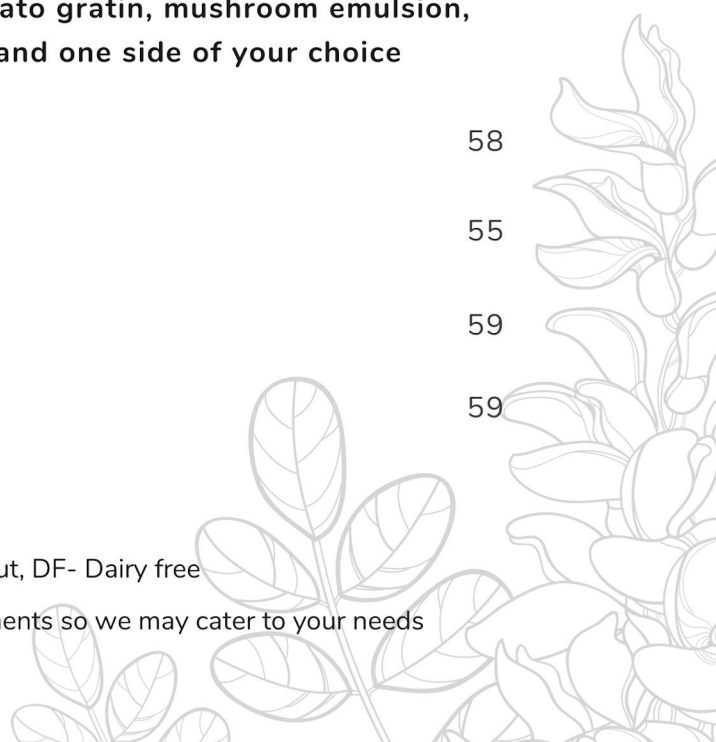
G R I L L

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

400g Pork Picatta	58
200g Central Otago Lamb Rump	55
200g Black Angus Eye Fillet	59
200g Wagu Beef Rump	59

V- Vegetarian, N- Contains Nut, DF- Dairy free

Please advise of any allergies or dietary requirements so we may cater to your needs



M A I N S

Canterbury grass fed lamb rack, butternut puree, 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 (DF)	42
Canterbury pork belly, kumara confit, parsnip, broccolini, edamame & chorizo salsa, master stock, garden fresh herb oil	42
Waitoa free range chicken, sundried 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

S I D E S

Black garlic butter baguette	11
Rosemary & lemon pepper scented fries served with aioli	11
Sour cream, chive & black garlic mash potato, truffle oil, shaved parmesan (V)	12
Green papaya, carrot, green bean & tomato salad, roasted peanuts (V, DF, N)	16
Grilled courgette, toasted almonds, cardamom soy (V, N)	16