



ENTRÉE

Sweet Corn Fritter (V) - \$17.00

Homemade sweetcorn fritter with lemon mayonnaise & basil salt

Classic Bruschetta - \$19.00

Grilled ciabatta with roasted heritage tomato, prosciutto, basil pesto, burrata & micro basil

Caesar Chicken Croquettes - \$25.00

Chicken croquette with baby cos lettuce, grated parmesan cheese & Caesar dressing

Cauliflower Variations (GF, V) - \$25.00

Cauliflower variation dehydrated, pickled, deep-fried, puree with mixed seed, quinoa, orange dressing & seaweed crisp

Grilled Hokkaido Scallop (GF) - \$27.00

Chefs in-house, daily baked roman bread, lightly charred, served with virgin olive oil, aged balsamic & chef's dip

"Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance"



MAIN

Central Otago Beef Scotch Fillet (GF) - \$49.00

Beef scotch fillet served with confit orange kumara, honey soy sauce glazed almond broccolini, fried egg & madeira port wine jus

Canterbury Lamb Backstrap Loin - \$49.00

Sous vide lamb backstrap loin served with courgette moussaka, gruyere cheese bechamel sauce, black olive crust, sauté spinach & rosemary red wine jus

Charred High Country Salmon Fillet (GF) - \$49.00

High country charred salmon fillet with fennel cream, roasted lemon butter gourmet potato, wilted seasonal greens, olive tapenade, pickled cucumber and lemon wedge

BBQ Pork Spare Ribs Sharing Platter - \$95.00

Slow cooked honey glazed BBQ pork spare rib with duck fat potatoes, coleslaw, grilled corn cobs, charred slice ciabatta breads, spicy aioli & sweet chili sauce

Surf & Turf Sharing Platter (GF) - \$105.00

Grilled beef scotch fillet slices, satay chicken skewers & lamb chops with grilled prawns, deep fried spicy calamari, grilled broccolini, horseradish potato puree, Mackenzie mesclun salad, lemon aioli, chimichurri & port wine jus

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SIDES

Duck Fat Potatoes (GF) - \$15.00

Duck fat roasted potatoes, served with aioli

Baby Carrots & Broccolini (GF, V) - \$15.00

Honey soy glazed baby carrots & broccolini, served with tarragon & garlic butter

Rustic fries (GF, V) - \$13.00

Served with truffle oil & parmesan cheese

Poppy Seed Rustic Bread Roll (V) - \$13.00

Served with hummus, dukkha & medallion salted butter

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DESSERT

Canelé - \$15.00

Canelé cake, served with decadent chocolate sauce & classic vanilla ice cream

Classic Pavlova - \$15.00

Classic pavlova served with Chantilly cream & berry compote

Chocolate & Banana Lava Cake - \$15.00

Served with salted caramel sauce, toasted coconut flakes & classic vanilla ice cream

Financier Cake - \$15.00

Served with chocolate soil, candied walnut & chocolate ice cream

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