



STARTERS

Chargrilled Artisan breads with dips, olive oil and aged balsamic vinegar **14.50**

Soup of the day served with toasted sour dough bread **14.00**

Salt and pepper prawns, lime infused avocado puree and chilli mango salsa **16.50**

Venison tataki with sesame miso dressing, beetroot, radish and rocket cress **GF, DF 17.00**

Arancini - crumbed risotto balls with goats cheese on a tomato and basil sauce **14.50**

Duck confit salad with pear, walnuts and Kahurangi blue cheese **GF 15.00**

MAIN FARE

Canterbury Angus beef fillet with mustard dauphinoise,
roasted Portobello mushrooms and pinot noir jus **GF 40.00**

Merino lamb rack, garlic potato cake, minted pea puree and a red currant glaze **GF 36.00**

Pan seared venison loin with sticky parsnip, green herb and
barley risotto, red wine reduction and parsnip crisps **GF, DF 36.50**

Poached pork belly on kumara mash, barbecued greens and chilli caramel sauce **GF 34.00**



MAIN FARE CONTINUED...

Honey roasted corn fed chicken breast, turnip gratin, spinach and a beetroot jus **GF 33.00**

Rakaia salmon fillet with orange, fennel, cherry tomatoes, new potatoes and a citrus dressing **GF 35.00**

Falafel fritters with chargrilled eggplant and capsicum
served with roasted tomato, hummus and pesto **GF, DF 32.00**

SIDES

Seasonal Vegetables 7.00 | Garden Salad 7.00 | Fries 7.00

DESSERT

Hazelnut brownie stack, espresso anglaise, baileys mousse cup **13.50**

Sticky date and toffee pudding served with a toffee sauce and crème fraîche **13.50**

Vanilla bean brûlée with balsamic berries **GF 13.50**

Rhubarb and apple crumble with vanilla cream **13.50**

New Zealand cheese selection with condiments **22.00**

Kahurangi blue, matured brie, smoked, aged and port wine cheddars
served with quince, grapes, walnuts and a selection of crackers