

entree

foccacia \$16.00 gfa/dfi

olive oil & balsamic, dukkah, basil pesto

beef croquette (2) \$22.00

slow cooked brisket, cheese, spiced plum sauce

burrata \$24.00 gfa

balsamic roasted cherry tomatoes, rocket + almond pesto, extra virgin olive oil, crispy sourdough

soft shell crab \$24.00 gfa/dfi

mango + corn salsa, coconut mint chutney

prosciutto \$24.00 gfa/dfa

seasonal fruits, cucumber, ricotta, honey chilli oil

main

vegetarian \$32.00 dfi/vegan/gfa/contains nuts

beetroot falafel, chickpea puree, green salad, vegan mayo, roti

chicken \$37.00 spicy/gfi

grilled spiced chicken thighs, potato saffron puree, chickpea & tomato confit

salmon \$39.00 gfi

pan fried, miso cauliflower puree, ponzu butter sauce, crispy wonton

fish \$42.00 gfi/dfa

market fish, corn puree, corn + mango salsa, spicy prawns, creamy garlic lemon butter sauce

lamb \$42.00 gfi/dfi

canterbury lamb rump, pea puree, sumac honey roasted carrots, smoked bacon butter

beef \$44.00 gfi/dfi

10hr slow braised black angus rib, garlic + rosemary duckfat potatoes, apple, fennel + candied walnut slaw.

200g Canterbury Angus Fillet \$42

300g Hereford Prime 21 Day Aged Ribeye \$48

450g Canterbury Angus Ribeye on the bone \$54

All steaks are accompanied with kumara puree, kumara crisps, roasted beef bone marrow + your choice of port wine jus or garlic butter. All gfi.

side - all \$14 (gfi)

garden greens, maple vinaigrette, pecorino
charred zucchini, truffle honey ricotta, lemon zest
crispy potato skins, black truffle, pecorino
honey tossed baby carrots & beans, almond + fennel
waldorf salad; apple, fennel, greens, candied walnuts