

Start

Sesame sourdough 3ea

Cultured butter

Red Leicester cheese doughnut 6ea

Caramelized onion

Cambridge baby artichokes 20

ViaVio stracciatella, focaccia & oregano

Red Tussock venison carpaccio 20

Pecorino Romano, red pepper & rocket

Line-caught Lee Fish ceviche 20

Buttermilk & wild fennel

Main

Kaikoura goat's cheese gnocchi 29

Asparagus, zucchini & basil pesto

Market fish 35

Heirloom tomatoes & crayfish bisque

Bostock organic chicken 33

Creamed corn, coriander & green chilli

Leelands lamb cutlets 35

Crumbed, with sweet 'n sour tomatoes

Cloudy Bay clams 30

Paua XO & spaghetti

Greenstone Creek scotch fillet 38

Charred eggplant & chimichurri

The Burger 23

Housemade falafel, chickpea mayo, beetroot relish & slaw

Side

Epicurean farm salad greens 10

Meyer lemon dressing

Lewis Farms asparagus 12

Miso bagna cauda

New season Jersey Bennes 12

Anchoiade, parsley

Dessert

Tenara Ashed Goat's Cheese 62g 15

Cherry beetroot relish & seed crackers

Black Forest trifle 15

Berries, custard & limoncello

Brown sugar pavlova 15

Lewis Farm's strawberries, rhubarb & elderflower

Figgy pudding 17

Eggnog ice cream & Riverside cherries

Affogato 16

Disaronno Amaretto, vanilla ice cream, espresso

Ice-cream & sorbet 7/scoop

After Dinner Mint sorbet

Floriditas sweet scone ice-cream

Treats

Gluten-free shortbread 2pc 6

Chocolate fruit cake, slice 6

