



Canterbury grows some of the finest culinary ingredients in the world. From the deep blue salted waters that surround this magnificent region, across the fertile pastures of our agriculture plains to the robust and rugged snow capped mountains, there is an abundance of ingredients year round. Our culinary team utilises some of the best produce available, to bring to the plate some of our local fare.

Entrees

Herb Pita Crisps hummus, pesto, feta & red pepper (v)	10.0
Garlic Bread mini loaf with house made garlic butter (v)	10.0
Seafood Chowder creamy and rich every time	20.0
Mussels lightly steamed and infused with a yellow curry broth (D,H)	17.0
Venison Togarashi marinated warm venison tenderloin, pear, walnut and micro green salad, dashi soy sauce dressing	21.0
Pan Fried Scallops apple and horseradish mousse, cauliflower beignets and curry mayo	21.0
Beetroot Tart Tatin goat cheese and maple thyme glaze	16.0



Mains

Char-grilled Hereford NY Sirloin Steak 250g mouth-watering beef served and cooked to your liking, with rustic fries, green beans, scorched tomato and jus. (G)	38.0
Hereford Beef Fillet 200g hasselback potatoes, wilted winter greens and a wild mushroom jus (G)	48.0
Oven Roasted Lamb Rump garlic and thyme, served with pearly farro pilaf, spinach, herb pistou and tomato jus (G)	38.0
Grilled Akaroa Salmon soba noodles, bok choy, served with miso vanilla and soy broth or without depending upon your choice (D,H)	36.0
BBQ Beef Short Ribs smothered in the kitchens own ancho chilli sauce, served with rustic slaw and cross cut fries	37.0
Coq au Vin Blanc chicken braised in white wine with mushroom, pancetta, onions and potatoes	35.0
Honey Glazed Duck Breast puy lentils, sauteed parsnip, carrot match sticks and green peppercorn vinaigrette (G,H)	40.0
Pumpkin Gnocchi caponatta aubergine stew, feta cheese, spinach and pomodoro sauce	25.0



Wherever possible we believe in supporting the local community and the region in which we live and work.

Quality ingredients are vital to our dishes and if we can buy locally, then we do, working hard to maintain those relationships with local farmers who can supply us with the raw ingredients we need to make the very best dishes.

From Akaroa salmon out of Lucas Bay, Moko smoked eel from the North Canterbury waters at Woodend and to the micro greens from Kipps Patch Farm in Christchurch.



Sides

Duck fat roasted potatoes	8.0
Chunky chips with tomato sauce and aioli	8.0
Steamed broccoli with almond flakes	8.0
Sautéed garlic herb mushrooms	8.0
Young leaves and house dressing	8.0

Desserts

Jasmine and Green Tea Creme Brulee	15.0
almond biscotti and candied orange	
Deconstructed Lemon Tart	15.0
lime aspic and white chocolate chantilly	
Salted Caramel Mousse	15.0
green apple jelly, chestnut puree and meringue (G)	
Flourless Chocolate Cake	15.0
mocha mousse, chocolate sauce and caramelised almond (G)	
New Zealand Cheese	For 1 15.0
a selection of farmhouse New Zealand cheese served with warm walnut bread	For 2 25.0

V - suitable for vegetarian G - gluten free D - dairy free H - healthy choice



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