



lunch menu

entrée

daily oven fresh bread	15 (half) / 18 (full)
smoked butter, olive oil, balsamic, dukkah v n	
today's vegetable focused soup	17.0
served with brioche & butter v lf	
hokkaido scallops	29.0
cauliflower puree, buckwheat salad, bacon crumb g	
mushroom parfait	26.0
pickled shiitake, pine nuts, mini brioche loaf n	
whipped goats cheese	26.0
confit tomato, cherry tomato, olive gremolata, rye crumb, balsamic pearls	
beetroot cured salmon	29.0
seeded ciabatta, herb tartare, pickled onion, parsley	
ginger marinated fried chicken	27.0
japanese mayo, hot sauce, sesame g df	

main

market fish	39.0
saffron potato, edamame, mussels, red pepper puree, celery salsa verde g	
lamb rump	40.0
smoked aubergine puree, wild mushroom, mint gel, jus g	
beef burger	30.0
brioche bun, burger sauce, smoked cheddar, lettuce, tomato, fries	
smoked chicken caesar salad	29.0
cos, bacon & croissant crumb, soft egg, caesar dressing	
chicken supreme	37.0
peas, parsley, pancetta, romesco, jus g n	
pumpkin tarte tatin	28.0
sun-dried tomato, caramelized onion, pumpkin gel, rocket & parmesan salad	
tomato risotto	35.0
sun-dried tomato pesto, pickled cherry tomato, ricotta g n	

canterbury beef

canterbury ribeye lf	300gm	49.0
canterbury sirloin lf	300gm	49.0
served with triple-cooked agria, béarnaise, port wine jus g		

additions

seasonal leafy greens, tomato, cucumber, onion, french dressing, toasted seeds g v n	15.0
today's seasonally inspired vegetables g v lf	15.0
rustic fries, 50 ketchup g v df	10.0
triple-cooked agria, béarnaise	14.0

dessert

citrus delight	20.0
lemon cream pillow, pistachio sable, lemon butterscotch, lemon & basil sorbet, candied lemon zest v n	
black forest crème brûlée	20.0
dark chocolate brûlée, cherry compote, chocolate crumble, kirsch cream, cherry fluid gel	
strawberry & matcha shortcake	19.0
matcha angel cake, strawberry mascarpone, meringue, strawberry sorbet	
blackberry parfait	19.0
blackberry curd, crystallized chocolate, gingerbread crumb, licorice v	
50 sweet set	17.0
a selection of petits fours, constantly evolving	

cheeses

selected cheeses served at their best with fruit paste, crackers, candied walnuts, dried fruits, grapes

blue – whitestone windsor blue / cow's milk – oamaru, nz
hard – whitestone vintage cheddar / cow's milk – oamaru, nz
soft – whitestone brie / cow's milk – oamaru, nz

single serve cheese	18.0
any two cheeses	28.0
selection of three cheeses	38.0

coffee

espresso coffees - short black & long black	5.5
espresso coffees	6.0
flat white, latte, cappuccino, mochaccino, macchiato, chai latte, hot chocolate	
liqueur coffees	15.0

tea	5.5
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english breakfast, earl grey, irish breakfast

infusions	6.0
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japanese sencha, chamomile, peppermint, lemon herbal, strawberry kiwi, passion plum, chai tea, hot cinnamon, decaf vanilla comoro

g - gluten free v - vegetarian lf - local food (provincially sourced)
n - contains nuts df - dairy free

plant based menu available on request

for any other dietary restrictions, please inform our friendly service team as good food takes time please inform us of your time restraints