

## FOOD MENU

Salted almonds	7
Italian olives marinated in orange, garlic and thyme	9
Warm Grizzly Bakery sourdough, olive oil	7
Jerusalem artichoke hummus, seed wafers	14
Beef carpaccio, crispy capers, pecorino, rocket	20
Duck liver pâté, house-made pickles, croûtes	18
Ōra King salmon gravlax, pickled beetroot, fennel, grapefruit, horseradish cream	20
Streamside Organics carrot salad, quinoa, cumin, goats cheese	18
Jerusalem artichoke soup, marscapone cream, sourdough	18
Squid ink linguine, cloudy bay clams, nduja, lemon	28
Canter Valley duck breast salad, fennel, radicchio, kumara, orange marmalade	30
Baked cauliflower, buckwheat, kalamata olives, tahini aioli, dukkah	24
Pan seared Hāpuku, Greystone verjuice beurre blanc, pangrattato, greens	29
Beef sirloin, duck fat celeriac gratin, gremolata, watercress, jus	32
Rocket salad, pecorino, lemon, olive oil	9
Seasonal local organic vegetables	16
French fries, aioli	10
Vanilla bean panna cotta, orange blossom granita, rhubarb, mint	16
Valrhona chocolate marquise, strawberry, almond, plum sorbet	16
Lemon brûlée tart, coconut, mascarpone cream	16
Pear & quince tarte tatin, vanilla ice cream – <i>designed to share, allow 20 minutes</i>	22
Selection of Utopia Ice locally-made plant-based ice creams - <i>ask our team</i>	16
Canterbury Cheesemongers local and European cheeses – see overleaf	

We are happy to cater for your dietary restrictions – please let us know.

One account per table please.