

FOOD MENU

Salted almonds	7
Italian olives marinated in orange, garlic and thyme	9
Warm Grizzly Bakery sourdough, olive oil	7
Lemon and roasted garlic hummus, seed wafers	12
Bostock Organic chicken liver pâté, house-made pickles, croûtes	18
Marinated white anchovies on sourdough, gremolata, pickled shallots	12
Ōra King salmon gravlax, pickled beetroot, fennel, grapefruit, horseradish cream	20
Lovat venison tartare, egg yolk, puffed wild rice, croutes	23
Roasted beetroot salad, horseradish ricotta, walnut, spiced oats	20
French onion soup, gruyere croûtes, sourdough	18
Wild Australian king prawn risotto, fennel, lemon	32
Canter Valley duck breast salad, fennel, witloof, kumara	29
Pan seared market fish, Greystone verjuice beurre blanc, pangrattato, greens	29
Poached Lovat venison, roasted onion, shitake, Jerusalem artichokes, jus	36
Baked cauliflower, buckwheat, kalamata olives, tahini aioli, dukkah	24
Winter slaw, goji berries, walnuts	16
Seasonal local organic vegetables	16
French fries, aioli	10
Vanilla bean panna cotta, orange blossom granita, rhubarb, mint	16
Opera cake, Valrhona chocolate ganache, hazelnut praline, vanilla ice cream	16
Lemon brûlée tart, coconut, mascarpone cream	16
Pear 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.