

# FOOD MENU

## CELLAR DOOR

Salted mixed nuts – almonds, brazil nuts, walnuts, cashews	\$7
Italian olives marinated in orange, garlic and thyme	\$9
Warm Grizzly Bakery sourdough, olive oil	\$7
Roasted garlic hummus, seed wafers	\$12
Marinated white anchovies, grilled flatbread, gremolata, pickled onion, preserved lemon	\$12
Stracciatella, balsamic strawberries, black pepper, mint, basil, lavosh	\$22
Duck liver pâté, house-made pickles, warm bread	\$18
Kingfish crudo, kiwifruit, crème fraîche, dill	\$23
Lovat venison tartare, pickled onion, confit yolk, lavosh	\$24
Grilled asparagus, sous-vide egg, parmesan, salmon caviar	\$23
Shallot tarte Tatin, Bûche de Chèvre, mizuna, watercress, thyme, balsamic - <i>allow 20 minutes</i>	\$26
Pan-seared Hāpuku, tomato vinaigrette, brown butter oyster and shiitake, spring herbs	\$34
Roast Leelands Lamb sirloin, fresh spring peas, baby beetroot, romesco, black garlic	\$36
Lovat venison loin, pomme puree, confit radish, blackberry jus	\$36
Primavera buckwheat risotto, puffed grains, zucchini	\$26
Carrot, beetroot and mungbean salad, tahini, pomegranate molasses	\$12
Watercress, rocket, spring herb salad, Grana Padano	\$12
Brocollini, confit garlic, burnt lemon vinaigrette	\$12
French fries, aioli	\$10
Honey and white chocolate semifreddo, lemon granita, olive oil	\$16
Valrhona dark chocolate crémeux, raspberry and saffron sorbet	\$16
Vanilla crème brûlée	\$16
Apple tarte Tatin, vanilla bean 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
Petit fours	\$3.50/ea
Canterbury Cheesemongers local and European cheeses – <i>see overleaf</i>	

**We are happy to accommodate your dietary restrictions – please let us know.  
One account per table please.**