

## FOOD MENU

Salted almonds	\$7
Italian olives marinated in orange, garlic and thyme	\$9
Warm Grizzly Bakery sourdough, olive oil	\$8
Jerusalem artichoke hummus, zhoug, seed wafers	\$12
Marinated white anchovies, grilled flatbread, gremolata, pickled onion, preserved lemon	\$12
Bostock organic chicken liver parfait, house-made pickles, warm bread	\$18
Courgette ribbon salad, verjus golden raisins, pine nuts, feta dressing	\$18
Salmon gravlax, beetroot chutney, dill crème fraîche, pickled onions, horseradish, lavosh	\$25
Shallot tarte Tatin, Bûche de Chèvre, mizuna, watercress, thyme, balsamic - <i>allow 20 minutes</i>	\$26
Pan-seared Hāpuku, savoy cabbage, seasonal greens, Greystone verjus beurre blanc	\$37
North Canterbury beef cheek, confit potato rosti, chard, jus, béarnaise	\$39
Confit duck leg, white bean ragout, cavolo nero, pangrattato, plum sauce	\$38
Oyster mushroom and caramelised onion risotto	\$32
Autumn slaw, toasted seeds, vinaigrette	\$12
Brussels sprouts, whipped goat cheese, honey vinaigrette	\$14
Jerusalem artichokes, winter verde, sage	\$14
French fries, aioli	\$10
Vanilla crème brûlée	\$16
Valrhona dark chocolate crémeux, poached rhubarb, pistachio	\$16
Apricot & Campari trifle, toasted almonds	\$16
Quince & pear tarte Tatin, vanilla bean ice cream - <i>designed to share, allow 20 minutes</i>	\$26
House-made caramelised Valrhona milk chocolate and brandy truffle	\$4/ea
Canterbury Cheesemongers and Maison Vauron 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.**