

FOOD MENU

CELLAR

DOOR

Salted almonds	\$7
Warm Grizzly Bakery sourdough, olive oil	\$8
Italian olives marinated in orange, garlic and thyme	\$9
Jerusalem artichoke hummus, zhoug, seed wafers	\$12
Marinated white anchovies on toasted sourdough, gremolata, pickled onion, preserved lemon	\$16
Bostock organic chicken liver parfait, house-made pickles, warm bread	\$18
North Canterbury beef tartare, egg yolk, croûtes	\$26
Salmon gravlax, beetroot chutney, dill crème fraîche, pickled onions, horseradish, lavosh	\$22
Salt baked beetroot with balsamic, whipped goats cheese, pickled pumpkin, hazelnut praline	\$22
Roasted pumpkin, gremolata, pepita seeds, cured egg yolk	\$19
Roasted cauliflower, cashew cream, capers, verjus raisins	\$32
Confit duck leg, white bean ragout, cavolo nero, pangrattato, plum sauce	\$38
Pan-seared Hāpuku, buttered savoy cabbage and leek, watercress, herb beurre blanc	\$37
Black pepper brisket, sauteed kale, oyster mushroom, horseradish & cauliflower cream	\$39
Wild mushroom risotto, walnuts, pecorino	\$32
Winter slaw, toasted seeds, vinaigrette	\$12
Brussels sprouts, whipped goat cheese, winter verde	\$14
Roasted yams, honey vinaigrette	\$14
French fries, aioli	\$10
Vanilla crème brûlée	\$16
Valrhona dark chocolate crémeux, poached rhubarb, pistachio	\$16
Smoked tamarillo, whipped Valrhona white chocolate, toasted buckwheat	\$16
Granny Smith apple tarte Tatin, vanilla bean ice cream - <i>to share, allow 20 minutes</i>	\$26
Selection of Utopia Ice locally-made plant-based ice creams - <i>ask our team</i>	\$16
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.**