

WINE BAR

WINE TASTING

WINE & FOOD

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 on toasted sourdough, gremolata, pickled onion, preserved lemon	\$16
North Canterbury beef tartare, egg yolk, croûtes	\$26
Bostock organic chicken liver parfait, house-made pickles, warm bread	\$18
Salt baked beetroot with balsamic, whipped goats cheese, pickled pumpkin, hazelnut praline	\$22
Salmon gravlax, beetroot chutney, dill crème fraîche, pickled onions, horseradish, lavosh	\$22
Shallot tarte Tatin, Bûche de Chèvre, mizuna, watercress, - <i>to share, allow 20 minutes</i>	\$26
Roast cauliflower, cashew cream, capers, verjus raisins	\$32
Wild mushroom risotto, walnuts, pecorino	\$32
Pan-seared Hāpuku, buttered savoy cabbage and leek, watercress, herb 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
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	

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

**RESERVATIONS ESSENTIAL**  
**PLEASE WAIT TO BE SEATED**