

FOOD MENU

Salted almonds	\$7
Warm Grizzly Bakery sourdough, Terrace Edge EVO	\$9
Warm Spanish and Italian olives, marinated in orange, garlic and thyme	\$9
Jerusalem artichoke hummus, basil dressing, 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	\$21
Marinated green-lip mussels, shaved fennel, XO sauce & fermented tomato dressing	\$23
Octopus carpaccio, nduja, pickled celeriac, dukkah, tarragon, lemon	\$24
Roast pumpkin, confit beetroot, fennel, parsley, buffalo yogurt, cashew	\$19
Lovat Venison leg fillet tartare, egg yolk, croûtes	\$26
Lumina Lamb belly, toasted chevre cream, gremolata, dukkah	\$24
Celeriac gnocchi, oyster mushroom, kale, Wairiri Buffalo Stracciatella, pistachio	\$35
Pan-seared Hāpuku, Greystone verjuice & almond cream, silver beet, leek confit	\$39
Lumina Lamb short-loin, parsnip fondant, fennel anchovy puree, salsa verde	\$39
Lovat Venison leg fillet, artichoke pavé, silver beet, beetroot jus	\$39
Roasted cauliflower, cashew cream, capers, Greystone verjuice soaked raisins	\$36
Baby cos lettuce, devilled egg dressing, pickled shallots, pangrattato	\$14
Roasted brussel sprouts, sunflower seed cream, balsamic, pistachio	\$16
Dauphinoise celeriac, pickled mushroom, hazelnuts, tarragon	\$16
Confit carrot, whipped goat cheese, cashew praline, pickled shallot	\$16
French fries, aioli	\$10
White chocolate parfait, Greystone verjuice poached nectarines, goat cheese, sorrel granita	\$18
Vanilla crème brûlée	\$16
Poached Feijoa, coconut kaffir lime pannacotta, toasted almonds	\$18
Valrhona dark chocolate crèmeux, olive oil cake, orange puree, pistachio	\$18
Apple tarte Tatin, vanilla bean ice cream – <i>to share, allow 25 minutes</i>	\$26
House-made chocolate tiramisu truffle	\$4/ea

Local and European cheeses from Canterbury Cheesemongers and Maison Vauron – *see overleaf*

We are happy to accommodate your dietary restrictions – please let us know.

One account per table please.

WHAT A FRIEND WE HAVE IN CHEESES

SOFT

Little River Brie - NZ	\$11
Rouzaire Brie de Meaux (raw milk) - FR	\$14
Délice de Bourgogne - FR	\$14
Melusine Bûche de chèvre (goat milk) - FR	\$15
Little River "wildfire" (washed rind) - NZ	\$11
Berthaut Époisses (washed rind) - FR	\$16

BLUE

Cartwheel Creamery 'Blue Rhapsody' - NZ	\$12
St Agur - FR	\$14
Mt Eliza Blue Monkey - NZ	\$13
Papillon Roquefort (raw, sheep milk) - FR	\$14

HARD

Veldhuyzen Kaas goat Gouda - NL	\$13
Marcel Petit Comte (raw milk) - FR	\$12
Molésou Gruyère (raw milk) - CH	\$14
Thorvald Curado (sheep milk) - NZ	\$13
Casa Del Campo Manchego Gran Reserva - ES	\$13
Meyer Vintage Gouda - NZ	\$10
Mt Eliza Aged Cheddar (raw milk) - NZ	\$12
Mt Eliza Red Leicester (raw milk) - NZ	\$13
Moliterno al Tartufo (truffle, sheep milk) - IT	\$16

Served per 50gm
with crackers, fresh fruit and condiments