

Chefs Selection

Let the chefs choose for you our signature dishes
add on cheese or dessert 12 pp

80.00
pp

Starters

WARM BREADS / porcini + truffle butter

16.5

SEARED HALLOUMI / pinot baked fig / roasted almond / rocket / fig jam

25.5

SCALLOP CEVICHE / coconut, lime + chilli / turmeric compressed apple / kaffir lime emulsion / rice cracker

29.0

TEMPURA SOFTSHELL CRAB + PRAWNS / soy citrus glaze / pickled daikon / coriander / sambal emulsion

29.0

DUCK LIVER PATE / brioche melba toast / mulled wine poached plum / spiced plum puree / pistachio brittle

28.5

WARM OLIVES / rosemary / citrus / aromatics

15.0

Shared

CEDAR WOOD MT COOK SALMON / teriyaki glaze / pickled ginger / wakame salad / wasabi mayo / sago + squid ink crisp

serves 2 56.0

ROYALBURN LEG OF LAMB / MORA braised / mint + parsley ciabatta crumb / black garlic emulsion / fennel + citrus salt / red wine jus

serves 4 105.0

BRAISED BEEF CHEEKS / watercress + broccoli puree / orange glaze / barbecue gel / pickled carrots

serves 3-4 108.0

CONFIT DUCK / beans + peas / mandarin gel / pickled fennel / star anise jus

serves 2 69.0

serves 2 70.0

Sides

TWICE COOKED SOUTHLAND POTATOES / garlic lemon aioli

17.5

BRUSSELS SPROUTS / confit garlic puree / buckwheat, quinoa + shallot crunch / candied almonds

27.5

BETROOT MEDLEY / whipped goats cheese / walnuts / puffed wild rice / olive soil / dill

25.5

CHARRED COS / bulghur wheat, tomato + cucumber / green goddess dressing

26.5

SPRING ROASTED CARROT / ricotta / spiced carrot dressing / tarragon / black sesame

25.5

Artisan Platter

Totara cheddar / Whitestone camembert / Whitestone windsor blue / citrus + thyme olives / house made lavosh / house pickles / crostini / fresh fruit / roasted nuts / macerated fruit

71.0

add locally made charcuterie

24.0

Lunch