

Chefs Selection

Our special menu handpicked by our chefs. It features our most loved dishes made from fresh, local ingredients
add on cheese or dessert 12 pp

85.0
per person

Starters

WARM BREADS / porcini + truffle butter

16.5

SEARED HALLOUMI / poached pear / hazelnut + fennel dukkah / rocket / quince paste / pinot dressing

25.5

BUTTERFLIED PRAWNS / ginger, garlic + soy / squid ink emulsion / prawn tuile / toasted buckwheat / coriander

29.0

FREE RANGE FRIED CHICKEN / satay sauce / pickled water chestnuts + cucumber / chilli peanuts / spring onion

27.5

DUCK LIVER PATE / crostini / pinot noir preserved cherries / fig + prune jam

27.5

WARM OLIVES / rosemary / citrus / aromatics

15.0

Individual

ARTISAN CREAMY SEAFOOD CHOWDER / market fish / prawns / clams / salmon / capsicum emulsion / parsley oil / charred ciabatta

36.5

ARANCINI / balsamic onions / spinach + mozzarella / caramelized cauliflower puree / charred cauliflower / grana padano / herb oil

34.5

Shared

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

serves 2 56.0
serves 4 105.0

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

serves 3-4 108.0

BRAISED BEEF SHORT RIBS / smoked parsnip puree / parsnip crisps / fondant pearl onions / braised onion + cognac jus

serves 2 79.0

CONFIT DUCK / french braised lentils / roasted fennel / crispy sage / pinot noir wine jus

serves 2 69.0

Sides

TWICE COOKED SOUTHLAND POTATOES / chipotle mayo

17.5

HONEY ROASTED CARROTS / caramelised carrot puree / pickled rainbow carrots / fenugreek, honey + orange vinaigrette

26.5

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

25.5

ROASTED CAULIFLOWER / viavio fontal + smoked caciocavallo béchamel / salt + vinegar seeds / grana padano / balsamic reduction

27.5

Artisan Platter

Tuatara 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