



EVENING MENU

◆ ENTREE ◆

- Wagyu beef patty sliders w tempura jalapeño, house mustard & aioli \$25.50
- Grilled sourdough, smashed minted peas, grilled asparagus & lemon mayo \$23.50
- House-smoked swordfish w cucumber ribbons, zesty crème fraîche,
& grilled sourdough \$26.00
- House baked grain sourdough mini loaf w salted whipped butter \$22.50
- Duck liver pâté w Ploughman's chutney & crisp crostini \$24.00
- Citrus scallop salad w pomegranate, sesame, cucumber ribbons,
jalapeño & ponzu dressing \$32.00
- Heirloom tomatoes w bocconcini mozzarella, gazpacho, basil leaf
& olive textures \$26.00
- Pan fried squid, crisp leaves, radish, mung bean, fresh chilli & coriander \$28.00

◆ MAINS ◆

- Crispy skin NZ King Salmon w soft herb salad, baby potatoes, zesty spring greens,
& caper hollandaise \$48.00
- Thyme crusted lamb rump w kumara fondant, spring vegetables,
& rosemary jus \$48.00
- Venison striploin w beetroot tartare, spring carrots, aka miso & pan jus \$51.00
- Chargrilled beef w potato dauphinoise, beef cheek croquette, green bean salsa & Port jus
200g Ribeye \$51.50 OR 250g Eye fillet \$58.50
- Pumpkin ravioli w tomato gazpacho, kale & rocket pesto & pangritata \$36.00
- Harissa spiced cauliflower steak on romesco w crisp leaves, radish, mung bean,
fresh chilli & coriander \$41.50
- Pork belly on crispy Thai leafy salad w chilli, radish, ginger
& soy caramel sauce \$48.00



◆ SIDES ◆

Shoestring fries w confit garlic aioli \$11.00

Garden salad w marinated feta & lemon vinaigrette \$15.00

Grilled courgette & spring asparagus on beetroot hummus \$14.00

Roasted new season potatoes w confit garlic & wild thyme mayo \$14.00

Iceberg wedges w smoky aubergine cream & parmesan \$15.00

Roasted mushrooms w tarragon mayo \$15.00

◆ DESSERTS ◆

Lemon meringue pie w mango & mint salsa, blackcurrant sorbet \$19.00

Trio of Central Otago sorbet with pairings \$18.00

*cherry sorbet w thyme chocolate soil, apricot sorbet w honeycomb,
plum sorbet w almond biscotti*

Chocolate ganache, caramel & candied hazelnuts w brown butter ice cream
& chocolate tuille \$19.00

Cheese Plate for two \$38.50

Whitestone cheese selection w pinot balsamic figs, quince paste,
honeycomb, fruit & nut crostini

Please advise if you have any dietary requirements