



EVENING MENU

◆ ENTREE ◆

House-baked mini loaf w salted whipped butter \$22.50

Duck liver pâté w ploughman's relish & crisp crostini \$23.50

Seared scallops w textures of cauliflower, bacon crumble,
greengage & grape chutney, chervil \$31.00

Salmon gravlax cured w beetroot & orchard fruits tea, beetroot sorbet,
horseradish aioli, pickled fennel & roquette \$28.00

Goat's cheese bonbons, beetroot carpaccio, roquette salad,
minted yoghurt dressing \$26.00

Thai sesame prawn cutlets w coconut & lemongrass laksa, citrus pearls,
chilli & coriander emulsion \$28.50

Venison striploin w charred spring onion & basil chimichurri,
sweet & spicy carrot salad \$28.50

◆ MAINS ◆

Chargrilled beef ribeye on romesco, duck fat potato, confit onion,
broccolini, Madeira jus \$49.50

Crispy confit pork belly, roasted parsnip, seasonal market greens,
apple & mustard emulsion \$46.00

Vadouvan spiced roasted lamb rump, courgette urad dal,
braised carrot, mint raita & onion bhaji \$47.00

Pan seared venison striploin, sweet potato fondant, beetroot &
goat's cheese mousse, caulilini, Madeira jus \$48.00

Kumara rosti on turmeric & lemon hummus, seasonal market greens,
grilled tomato, dukkha \$42.00

Pan seared Stewart Island salmon on Malaysian hummus w cabbage,
coconut, mint & peanut salad \$47.00

Please advise if you have any dietary requirements



◆ SIDES ◆

- Triple cooked duck fat potato w thyme aioli \$13.00
- Romesco on seasonal greens & toasted sesame seeds \$14.00
- Shoestring fries w confit garlic aioli \$10.50
- Iceberg lettuce, olive mayo, parmesan, crispy capers \$15.00
- Honey sticky carrots, walnuts w beetroot & goat's cheese mousse \$16.00

◆ DESSERTS ◆

- Apricot & coconut cheesecake, oat & honey crumble,
zesty curd & Otago apricot sorbet \$17.50
- Chocolate shortbread tart, orange curd, white chocolate
cremeux & almond tuille \$17.50
- Whitestone cheese selection for two w pinot figs, quince
paste, honeycomb, fruit & nut crostini \$36.00