



EVENING MENU

◆ ENTREE ◆

House baked grain sourdough mini loaf w salted whipped butter \$22.50

Duck liver pate w Ploughman's chutney & crisp crostini \$25.00

Mature cheddar cheese soup, black truffle oil & fresh ciabatta \$24.50

Crispy pork belly doenjang glazed lollipops w sesame, cucumber,
& ginger root dressing \$28.00

Nduja butter prawn cutlets w coconut labneh, citrus pearls, crisp
curry leaves & house baked garlic sourdough \$28.00

◆ MAINS ◆

Crispy skin salmon, sweet kumara gnudi, cauliflower textures,
& spinach verde 48.00

Venison striploin served rare, w butternut & Massaman risotto,
smashed cucumber ginger salad \$52.00

Chargrilled beef fillet w braised beef cheek, mushroom cream,
confit onion, madeira jus \$57.00

Saffron & pumpkin risotto w harissa, seasonal greens, shaved
parmesan, & puttanesca salsa \$39.00

Confit pork belly & crumbed St Louis rib w braised cabbage,
celeriac, black pudding dust, mustard velouté \$48.50

Please advise if you have any dietary requirements



◆ SIDES ◆

Shoestring fries w confit garlic aioli \$11.00

Iceberg Caesar salad w anchovies, parmesan, croutons &
soft-boiled egg \$16.00

Selection of seasonal greens w soy, sesame & garlic \$14.00

Maple-glazed roasted carrots w baby roquette
& orange segments \$14.00

◆ DESSERTS ◆

Saffron yoghurt mousse, mandarin sorbet, citrus gel,
& spiced olive oil sponge \$19.00

Trio of Central Otago sorbet w pairings \$18.00
cherry sorbet w thyme chocolate soil,
apricot sorbet w honeycomb,
plum sorbet w almond biscotti

Mulled wine spiced poached pear, stuffed w hazelnut & chocolate,
filo wrapped, plum & crème fraiche ice cream \$19.00

Cheese Plate for two \$38.50

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