

DINNER

To Start

House-made Milmore Downs sourdough, roasted miso butter /10

Warmed mixed olives /8

Small

Raw fish crudo, cucumber, avocado, sesame, orange dashi /22

Soy mustard glazed pork belly, wasabi pea, daikon and tofu /22

Soft poached hen's egg, baba ganoush, shitake, pumpkin consommé /20

Ricotta agnolotti, smoked beetroot, pickled plum, toasted seeds, sorrel /20

Large

Canterbury Lamb rack, eggplant, spinach, capers, prunes and basil /38

Confit duck leg, kumara, bok choy, mandarin, chimichurri /36

Angus Beef fillet, braised cheek, smoked potato, gremolata, broccolini salad /38

Line caught white fish, watercress, courgette, saffron and prawn risotto /36

Sharing /68

Lemon and rosemary marinated half chicken, courgette puree, pickled sweetcorn,
almonds, fresh herbs

Sharing dish comes with 2 sides of your choice

Sides

Corn on the cob, paprika and chilli butter /10

Moroccan carrot and chickpea salad /12

Baby gourmet potatoes, garlic butter /10

Simple green salad, balsamic dressing /8

Chefs Selection

6 courses /110