



BREAD

gluten free bread available 6.0 per portion

garlic bread

sliced french stick, garlic butter, garlic aioli
6.0

bread selection

toasted freshly baked bread, peanut basil pesto, sweet chili hummus
11.5

SALAD & SOUP

seafood chowder

fresh south island seafood, saffron infused creamy seafood base
small 10.5 large 15.0

soup of the day

10.5

caesar salad

cos lettuce, warm bacon, croutons, shaved parmesan, poached egg, anchovy fillets, anchovy dressing
18.0
add grilled chicken 8.0

salmon salad

fresh new zealand salmon tossed in sesame oil, pickled vegetables, seasonal leaves
22.0

TO START

spinach and cream cheese

pureed spinach quenelle, crushed pumpkin, seasonal leaves, chipotle peanuts, grilled ciabatta
18.0

duck liver pate

house made duck liver pate, orange chutney, sliced ciabatta
19.0

lamb carpaccio

thinly sliced lamb back strap, virgin olive oil, chopped mint, seasonal leaves
19.0

*Many of our dishes on our menu can be prepared with dietary requirements and allergies in mind.
Please consult your waiter or one of our team to let them know of any such requirements.*

PASTA

corn based gluten free penne available

chicken aglio olio

linguine pasta, sliced chicken breast, spinach, garlic, chili,
virgin olive oil, shaved parmesan

28.0

satay penne

corn based penne pasta, broccoli, pumpkin, coconut based satay sauce

26.0

prawn linguine

linguine pasta, sauteed prawn tails, dill cream sauce, shaved parmesan

28.0

beef cheek pappardelle

pappardelle pasta, braised beef cheek ragout, truffle oil, shaved parmesan

29.0

PIZZA

medium gluten free base 5.0

tandoori chicken pizza

tandoori rubbed chicken breast, chutney base, sliced peppers, brie, mango

medium 18.0 large 24.0

cajun prawn

cajun dusted prawns, gherkin, sour cream, mozzarella

medium 19.0 large 25.5

pork belly and apple

soy marinated pork belly, diced apple, kumara, mozzarella

medium 19.0 large 25.5

meat lovers

ham, sausage, bacon, chopped beef, salami, bbq swirl, mozzarella

medium 19.0 large 24.0

margarita

fresh tomato, fresh basil, mozzarella

medium 17.0 large 22.0

hawaiian

ham, pineapple, mozzarella cheese

medium 17.0 large 22.0

SANDWICH

gluten free bread available

beef burger

grilled home made beef patty, grilled bacon, grilled cheese,
green tomato and jalapeno relish, tomato, lettuce, fries

20.0

open chicken sandwich

harissa rubbed chicken breast, crispy bacon bits, tomato salsa, potato salad side

30.0

CASUAL

nacho beef

mild beef chili, corn chips, sour cream, chutney, guacamole

26.0

battered fish

fresh fish of the day coated in a crispy batter, thick cut fries, tartare sauce,
lemon wedges

25.0

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MAIN

please ask your waiter for our daily specials

chatham island blue cod

slow baked blue cod, vegetable ratatouille, marinated courgettes,
olive tapenade
40.0

char grilled celeriac

charred celeriac, sautéed spinach, pumpkin puree, crispy leek, polenta spears,
parsnip and potato croquettes
30.0

lamb fillets

cumin dusted lamb fillets, diced kumara, mixed lettuce, mint yoghurt
38.0

confit chicken thigh

chicken thigh slow cooked in goose fat, buttered potatoes, market vegetables,
red wine jus
30.0

new zealand salmon

pan fried salmon fillet, piccolo potatoes, mung bean salad, pickled raddish,
shallot caper dressing
38.0

good for two

pan fried pork loin and slow baked pork belly, potato rosti, green beans and
bacon, battered cauliflower, apple masked jus
80.0

SIDE

hand cut thick fries
(cooked in beef shortening) 10.0
potato salad 9.5
golden kumara wedges 9.5
creamy chive mash 8.0
seasonal vegetables POA

green beans with sliced almonds 7.5
thyme butter mushrooms 7.5
balsamic glazed roasted beetroot 9.0
mesclun salad with beetroot petals 10.0
fries 7.0

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GRILL

please ask your waiter for our daily specials

our meat is sourced from the best producers from new zealand.
special care is taken with handling and storage, before being cooked over a
hot grill to your liking served with colcannon potatoes with your
choice of sauce and side

beef

400 gram hereford prime ribeye on the bone
42.0

200 gram grass fed canterbury beef fillet
43.0

250 gram grain fed wakanui sirloin
44.0

good for two

500gram riverlands chateaubriand
choice of 2 sauces and 2 sides
90.0

450gram canterbury lamb shoulder
pinot noir jus and mint sauce and 2 sides
60.0

SAUCE

pepper sauce, pinot noir jus, madeira jus (gluten free), mushroom sauce,
garlic and herb butter (gluten free)
additional sauce 3.0

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SWEET

add a glass of hunters hukapapa dessert riesling 8.0

fudge brulee

baked egg custard, chopped fudge, almond and white chocolate biscotti

13.0

chocolate brownies

warm chocolate slice, baklava scrolls, pear sauce, chocolate coffee beans, brownie ice cream

13.0

fruit platter

fresh cut fruit, natural yoghurt, granola chunks

13.0

cheesecake

white chocolate cheesecake, amoretti base, crystalised orange

13.0

good for two

mousse cake

double chocolate cake, rich chocolate mousse, chocolate sauce , lemon curd ice cream

22.0

whitestone cheese from oamaru

served with lavosh, house chutney

creamy havarti

moeraki blue

totara aged cheddar

creamy brie

select 2 - 12.0

full selection 18.5

espresso

short, long, flat, cap 5.0

mocha, hot choc 5.5

jamesons espresso 12.5

baileys hot choc 12.5

choc ole (tia maria, cointreau) 12.5

hazelnut kiss (ice cream, frangleico, espresso) 12.5