

# SMALL PLATES

Toasted ciabatta with turmeric hummus and dukkha 13.0

Herb flatbread with garlic butter and parmesan ++ 7.0

Lemon and garlic roasted olives with fresh herbs and crumbled feta + 13.5

Salt and pepper squid with grilled lemon and citrus mayo ++ 18.0

Marinated crispy chicken with Nam Jim sauce, toasted peanuts, coriander and aioli ++ 20.5

Pork and prawn dumplings OR ginger, chilli and mushroom dumplings with a red pepper, spring onion, black vinegar and sweet soy reduction (4) 18.0

Garlic and herb prawn skewers drizzled with a chilli lemongrass vinaigrette, toasted sesame, coriander and fresh lime + 21.5

Ceviche with fresh chilli, grilled lime, toasted almonds, coriander, tomato salsa and crisp apple + 21.5

Torn buffalo mozzarella with olives, basil, toasted pinenuts with a sundried tomato and chilli vinaigrette with garlic crostini 18.0

Beef tataki with wasabi crème fraiche, pickled red onion and ponzu sauce + 19.5

Cured Akaroa King salmon, pickled fennel, chilli, quinoa, coriander with a grapefruit gel + 21.5

Duck liver parfait, quince paste, toasted ciabatta, pickles ++ 23.0

Antipasto platter - to share with a selection of cured meats, cheeses, marinated, veges, seafood and other delights depending on season and whim of chef ++ 70.0

# MAINS

Harvest salad with baby carrots, red peppers, roasted pumpkin, goats' cheese, hazelnuts, baby spinach, beetroot puree and turmeric hummus + 34.5  
*add chicken \$8 smoked salmon \$8 or halloumi \$7*

Pistachio crusted Akaroa King salmon with marinated courgette ribbons, garlic roasted potatoes, lemon labneh and fresh herbs + 42.5

Chargrilled fragrant chicken salad with a lime and chilli dressing, toasted peanuts, coriander, rocket, avocado and pickled red onion + 36.5

Lamb loin with spiced yoghurt, bulghur wheat pilaff, toasted pinenuts, baby spinach and candied beetroot with a lamb and thyme reduction ++ 45.5

Aged Canterbury grass fed beef fillet with a crispy potato galette, chargrilled courgette, baby spinach, bone marrow butter and red wine jus + 48.5

**For 2 to share** Chargrilled grass-fed ribeye 800g on the bone with your choice of two sides +  
*Choose your sauce - peppercorn, chimichurri or red wine jus* 90.0

Fish of the day - created fresh each day ++ market price

Seafood paella with chorizo, prawns, green lip mussels, squid, red peppers, coriander with toasted ciabatta ++ 42.5

**Trust the Chef** - 5 courses of fresh and seasonal inspirations from the chef ++ 95.0 per person  
Minimum 2 people // Wine Match 5 wines 42.0 pp

# PIZZA & SIDES

## SIDE DISHES

Seasonal greens with garlic, herbs and toasted pinenuts + 15.0  
Triple cooked duck fat potatoes with harissa aioli + 15.5  
New potatoes with garlic butter, fresh herbs and parmesan + 14.5  
Shoestring fries with house tomato sauce 12.5  
*add aioli \$2.0 – truffle oil and parmesan \$2.0*  
Pear and hazelnut salad with rocket and blue cheese + 16.0  
Roasted baby carrots with fennel and lemon labneh + 15.0

## PIZZAS

All pizzas are rolled to order on thin crust base with house tomato sauce, grated mozzarella cheese.  
Gluten free base add 3.5 – Vegan Cheese 2.0  
Extra toppings please add 3.0  
Medium 27.5 - Large 35.0

### **Convict**

Roast pumpkin, caramelised onion, peppers, beetroot, feta and spinach

### **Incarcerated**

Prosciutto, chorizo, mushroom, red onion, blue cheese, and thyme

### **Guilty**

Hot smoked salmon, garlic prawns, fish, capers, spring onion and rocket pesto

### **Nark**

Chargrilled chilli chicken, spring onion, roasted red peppers, coriander, cashews

### **Solitary**

Cherry tomato, basil and bocconcini

### **Shank**

Roast lamb, caramelised onion, spinach, charred red peppers, tzatziki

# DESSERTS

Lemon tart with caramelised Italian meringue, raspberry gel and Chantilly cream 18.5

Dark chocolate and vanilla bean cheesecake with chocolate ganache, Chantilly cream and a strawberry reduction 18.5

Lemongrass and ginger panacotta with matcha mousse and seasonal fruit compote 18.5

Vanilla bean ice cream sundae with summer berries, warm chocolate sauce, whipped cream, chocolate cake crumb, candied hazelnuts ++ 17.0

Rich dark chocolate cake layered with sour cherry compote, vanilla cream, hazelnut praline, drizzled with a cherry reduction 18.5

Affogato with almond biscotti, vanilla bean ice cream and coffee ++ 12.5

Add a liqueur 7.5

Dark chocolate and rum truffles + 9.5

Cheese plate with crackers, toasted ciabatta, fruit paste, chutney of the moment ++

1 cheese 16.0 - 2 cheese 24.0 - 3 cheese 32.0

Spiked Coffee - your choice of liqueur with espresso and whipped cream 16.5

ALLPRESS COFFEE from 5.0

T LEAF T from 5.0 -

English Breakfast, Earl Grey, Camomile, Peppermint, Sencha Green, Sakura rose, Berrylicious

We have a lovely selection of late harvest wines, muscats, ports and cognacs - please see our beverage list

# VEGAN

Please advise staff you are ordering from VEGAN menu

## Starters

Toasted ciabatta with turmeric hummus and dukkha 13.0

Lemon and garlic roasted olives with fresh herbs + 13.5

Ginger, chilli and mushroom dumplings with a red pepper, spring onion, black vinegar and sweet soy reduction (4) 18.0

## Mains

Harvest salad with baby carrots, charred red peppers, roasted pumpkin, hazelnuts, baby spinach, beetroot puree and turmeric hummus + 34.5

Saffron paella with roasted fennel, zucchini, mushroom, red peppers and toasted ciabatta 42.5

Pizza – Roasted pumpkin, caramelised onion, peppers, beetroot, spinach, vegan mozzarella 28.0 / 37.0

## Sides

Seasonal greens with garlic, herbs and toasted pinenuts + 15.0

New potatoes with garlic and fresh herbs + 14.5

Baby carrots roasted with fennel and lemon labneh + 15.0

Shoestring fries with house tomato sauce 12.5

Mixed side salad with tomato, red onion, cucumber, lemon vinaigrette + 13.5

Poached pear, rocket and toasted hazelnut salad + 13.5

## Dessert

Lemongrass and ginger panacotta with matcha mousse and a seasonal fruit compote 18.5 Vanilla bean ice cream sundae with summer berries, candied hazelnuts ++ 14.0

Affogato with almond biscotti, vanilla bean ice cream and coffee ++ 12.5

Add a liqueur 7.5