

SMALL PLATES



House made ciabatta with smoked butter, confit garlic and turmeric chilli hummus	13.0
Herb flatbread with garlic butter and parmesan ++	14.5/17.5
Lemon and garlic roasted olives with fresh herbs and crumbled feta +	14.5
Pink peppercorn and horopito salted crispy squid wasabi mayo, grilled lemon ++	18.5
Crispy chicken, toasted peanuts, coriander, Nam Jim, pickled cucumber and aioli ++	21.5
Pork and prawn dumplings OR ginger, chilli and mushroom dumplings with a red pepper, spring onion, black vinegar and sweet soy reduction (4)	18.5
Beef cheek croquettes, horseradish emulsion, parmesan crisp and pickled shallot ++	20.5
Roasted courgettes, stuffed with caramelised onion, cream cheese, eggplant, basil tomato reduction and parmesan +	18.5
Chargrilled cumin spiced beef skewers, chilli yoghurt, chermoula, fresh lime +	22.5
Herb and pumpkin gnocchi, baby spinach, roasted mushroom, toasted pinenuts, fresh basil, parmesan	19.5
Crispy skin Akaroa salmon, smoked pistachio chilli citrus labneh, crispy lavosh ++	20.5
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

Please advise waitstaff of any allergies - Vegan alternatives available see menu page

+ Gluten free but may not be suitable for Coeliac

++ Gluten free on request but may not be suitable for Coeliac

One account per table – additional accounts \$1.50

15% surcharge on public holidays

DINNER MAINS



Harvest salad with roasted pumpkin, cauliflower, crispy chickpea, roasted red pepper, toasted seeds, goats' cheese, baby spinach and turmeric hummus + add - chicken \$8 smoked salmon \$8 or halloumi \$7	35.5
Crispy pork belly, braised in orange, soy and star anise, with celeriac pumpkin purée, baby spinach and a compressed apple and watercress salad +	39.5
Wild mushroom risotto with black garlic crème fraîche, shaved parmesan, truffle oil and a basil reduction ++	36.5
Rosemary and mustard rubbed Canterbury lamb loin with slow roasted lamb shoulder tortellini, smoked parsnip and potato puree, garlic mushroom, baby spinach red wine jus ++	47.0
Aged Hereford beef fillet, garlic fondant potatoes, charred shallots, roasted herb mushrooms, confit beetroot puree, juniper infused red wine jus +	52.5
Fish of the day - created fresh each day ++	market price

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 110.0

Trust the chef – 5 courses of fresh and seasonal inspirations from the chef ++ 88.0 per person
Minimum 2 people // Wine Match 5 wines 42.0 pp

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SIDE DISHES



Seasonal greens with garlic and herb butter, cumin labneh +	15.5
Roast pumpkin, almonds, basil, goats cheese, harissa aioli +	15.5
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

PIZZAS



All pizzas are rolled to order on a thin crust base with house tomato sauce and grated mozzarella cheese.

Gluten free base add 3.5 – Vegan Cheese 2.0 - Extra toppings please add 3.0

	MEDIUM	LARGE
Convict		
Roasted pumpkin, caramelised onion, peppers, beetroot, feta, spinach	27.5	36.0
Incarcerated		
Prosciutto, chorizo, mushroom, red onion, blue cheese, thyme	27.5	36.0
Guilty		
Hot smoked salmon, garlic prawns, fish, capers, spring onion, rocket pesto	27.5	36.0
Nark		
Chargrilled chilli chicken, spring onion, roasted red peppers, coriander, cashews	27.5	36.0
Solitary		
Cherry tomato, basil and bocconcini	27.5	36.0
Shank		
Slow cooked lamb, caramelised onion, spinach, charred red peppers, tzatziki	27.5	36.0

DESSERTS



Crème brûlée with blueberry cherry compote, whipped cream, almond and pistachio tuile ++	18.5
Dark chocolate and date sticky pudding, caramel sauce, hazelnut crémeux vanilla ice cream	18.5
Vanilla bean ice cream sundae with chocolate honeycomb, salted caramel, Chantilly cream and chocolate shards +	17.5
Apple and pear crumble tart with toasted nuts, warm custard, white chocolate and raspberry ice cream ++	18.5
Dark chocolate ganache tart with coffee mousse, tahini cream and sesame brittle	18.5
Affogato with pistachio cranberry shortbread, vanilla bean ice cream and coffee ++	12.5
Add a liqueur - Baileys, Frangelico, Tia Maria	7.5
Chocolate and rum truffle, flaky sea salt +	9.5
Cheese plate with crackers, toasted ciabatta, quince paste and chutney	
Blue cheese with poached pear	
Goats cheese drizzled with warm honey	16.0 for one 24.0 for two
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

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VEGAN menu



Please advise staff you are ordering from VEGAN menu

Starters

House made ciabatta with turmeric hummus	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)	18.5
Roasted courgettes, stuffed with caramelised onion, eggplant and a basil tomato reduction	18.5

Mains

Harvest salad with roasted pumpkin, cauliflower, crispy chickpeas, roasted red pepper, toasted seeds, baby spinach and turmeric hummus +	35.5
Wild mushroom risotto with baby spinach, crispy cauliflower, truffle oil and a basil reduction	36.5
Pizza – Roasted pumpkin, caramelised onion, peppers, beetroot, spinach, vegan mozzarella	29.5 / 38.0

Sides

Seasonal greens with garlic and fresh herbs +	13.5
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

Vanilla bean ice cream sundae with honeycomb, candied nuts, cherry compote	18.5
Apple and pear crumble with toasted nuts, raspberry compote and vanilla ice cream	18.5
Affogato with almond biscotti, vanilla bean ice cream and coffee ++	12.5
Add a liqueur - Baileys, Frangelico, Tia Maria	7.5