



Dinner Menu

From 17.30 to 22.00 Daily

Starters

Shared Bread and Dips Plate **\$12**
Three servings of dips

Shared Regional Tasting Platter **\$35**
Hot Smoked Salmon | Wild Venison | Salami | Local Cheese

Tempura Salmon **\$22**
Citrus Salad Greens | Watermelon | Mint Dressing

Duck Salad **\$24**
Crispy Shredded Duck Breast | Cabbage | Pickled Vegetables | Tamarind

Poached Chicken Salad **\$18**
Shredded Chicken Breast | Mixed Greens | Red Onion | Lemon Sesame Dressing

Kokoda (ko kon da) Chefs Origin **\$19**
Ceviche of locally sourced fish | Coriander | Cucumber | Tomatoes | Chillies | Coconut Milk |
Fried Cassava

Vegetarian

Spiced Roasted Cauliflower and Quinoa Salad (gf, df, v) **\$19**
Cumin | Tomatoes | Coriander | Lemon Juice | Tahini & Coconut Yoghurt Dressing

Poached Lentils (gf, df, v) **\$19**
Soft Puy lentils | Spring Onion | Tomatoes | Cucumber | Coriander | Potato Crouton

Chef's Seasonal Salad **\$16**

Menu items are correct at time of publishing, but may be subject to change
Bookings are essential- we are happy to cater for special dietary requirements (e.g. gluten free) - just let us know at the
time of booking



Main

Aged Canterbury Beef Fillet **\$40**
200g Beef Brisket | Confit Potatoes | Baby Carrots | Salted Caramel Shallots | Roasted Garlic Jus

Grey Ridge Pinot Noir \$14

High Country Salmon Fillet **\$38**

Cauliflower Puree | Prawn Ravioli | Pac Choy | Pineapple Salsa | Crayfish Bisque

Amisfield Sauvignon Blanc \$15

Pork Belly (Poaka as we say it) **\$36**

Kumara Rosti | Palusami of Silver Beets | Miti Coconut Sauce

Gibbston Valley Chardonnay \$13

Merino Lamb Backstrap **\$39**

200g Lamb Backstrap | Pea Puree | Roasted Beetroot | Potato Gnocchi | Salsa Verde

Kahurangi Merlot \$9

Turmeric & Coconut Goat Curry from the Islands **\$30**

Tender Goat Pieces | Sticky Rice | Tomato & Cucumber Salsa

Gibbston Valley Chardonnay \$13

Vegetarian

Miso Glazed Organic Tofu Steak **\$26**

Maple Baby Carrots | Charred Green Jackfruit | Tomato & cucumber salsa

Mount Michael Rosè \$15

Pumpkin Risotto **\$28**

Butternut Squash | Feta | Pine Nuts | Parmesan Cheese | Herbs

Kahurangi Pinot Gris \$13

Chef's Seasonal Thoughts **\$30**

Trust the chef to look after your delight for tonight

****Palusami - Fiji Island dish, local spinach cooked in coconut cream with garlic and onion

**** Miti - freshly squeezed coconut milk with fine diced onion, chillies, cucumber and chopped coriander, lemon juice, salt and pepper

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