



To Start

Selection of Artisan Breads & Marinated Giant Olives \$16

Marlborough Green-lipped Mussels

Garlic, parsley, white wine & cream \$20

Venison Liver Pâté

Calvados, baguette, home-grown rhubarb & ginger chutney \$18

Warm Waldorf Salad

Grilled chicory, roasted grapes, candied walnuts, raspberry vinaigrette & 'Cranky Goat' smoked feta croutons \$18

To Follow

Canterbury Black Angus Ribeye Steak

Slow roasted portobello mushroom & tomato, Café de Paris butter & Marlborough pinot noir jus \$42

Lamb Tatin

Aliums, neck fillet, persillade potatoes, rosemary & redcurrant jus \$40

Wild Fallow Deer from Marlborough

Smoked potatoes, charred shallots, pickled cherries, chestnut puree, pistachio & foraged horopito crust \$43

Smoked Aubergine

Israeli couscous, preserved lemons, za'atar roasted cauliflower, beets & coriander gremolata \$36

Clam Linguine

Fresh Cloudy Bay Diamond Shell clams & Tuatua, garlic, chilli, parsley & Seresin olive oil (availability of fresh clams is sometimes limited) **Entrée \$22**
Main \$34

To Finish

Affogato

Salted caramel sundae

Baked vanilla cheesecake \$17