



Breads

-  German rye, focaccia and ciabatta char-grilled, served with dips **\$12**
-  Garlic infused Italian bread with fresh herbs **\$10**
-   Warm marinated mixed olives with feta crumble **\$9**

Soups

-  **Mushroom Velouté** **\$14**
Mushroom velouté, pickled shiitake mushroom, crème fraiche served with a bread roll
 *Mud House Chardonnay, Marlborough - \$14*
- Soup of the Day** **\$12**
Prepared with locally sourced seasonal ingredients, served with a bread roll

Starters

-  **Cured Salmon** **\$20**
Dry gin cured salmon, baby lettuce, cucumber, fennel and grape salad, charcoal lemon powder and horseradish ice-cream
 *Mionetto Prestige Grand Rose, Italy - \$12.50*
-   **Quinoa & Four Bean Croquettes** **\$19**
Quinoa and four bean croquettes, rosemary ash hummus, balsamic reduction, mint yoghurt, chive oil and micro coriander
 *Brookfields Pinot Gris, Hawke's Bay - \$14.50*
- Twice Cooked Quail** **\$20**
Thai inspired twice cooked quail, Asian salad, coconut rice balls, sesame oil mayo and kaffir and chilli sauce
 *Kahurangi Estate Pinot Noir, Nelson - \$15*
- King Prawns** **\$23**
Char-grilled king prawns, charred corn, edamame, compressed melon kimchi butter sauce and crispy squid ink tapioca
 *Johner Estate Sauvignon Blanc, Martinborough - \$12.50*

Please do not hesitate to ask if any of our dishes can be adjusted to suit dietary requirements and please inform our staff of any serious food allergies.



Oysters

df gf Clevedon Coast Natural Oysters Half Dozen/Dozen **\$26/\$48**

df Clevedon Coast Kilpatrick Oysters Half Dozen/Dozen **\$26/\$48**

 *Allan Scott 'Cecilia' Brut NV, Marlborough - \$14.50*

Mains

gf **Aoraki Salmon** **\$39**

Wasabi green pea puree, kome hijiki risotto, tabiko salsa, pea tendrils and micro shiso

 *Kahurangi Estate Pinot Noir Rose, Nelson - \$15*

Groper **\$38**

Skin on groper, spirulina gnocchi, chickpeas and mussel curry sauce, onion rings and gremolata

 *Three Paddles Riesling, Martinborough - \$12.50*

gf **Rangitikei Chicken Breast** **\$36**

Chicken breast, Mexican black bean and smoked potato ragout, braised red cabbage puree and pepitas sauce

The Maker 'Knighthood' Chardonnay, Gisborne - \$12

vege **Risotto** **\$28**

Beetroot risotto, kale pesto, mushroom, blue cheese and dehydrated beetroot

 *Kate Radburn 'Vine Velvet' Pinot Noir, Martinborough - \$14*

Chicken Massaman Curry **\$35**

Massaman curry paste, coconut milk, kaffir lime leaves, potato and green peas, served with pandan coconut rice and roti

 *The Maker 'Divinity Cross' Pinot Gris, Marlborough - \$12*

df vegan **Vegetarian Rendang** **\$30**

Mixed vegetables and tofu cooked in lemongrass, coconut milk, cinnamon and star anise, served with pandan coconut rice and roti

gf without the roti
 *Three Paddles Riesling, Martinborough - \$12.50*

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Signature Dish

Pure New Zealand First Class Lamb Rack \$40

Dukkha spiced lamb rack, green harissa yoghurt, roasted pumpkin and baby spinach salad, lavash bread and fig jus'



Devil's Staircase by Rockburn Pinot Noir, Central Otago - \$16.50

From the Grill



Angus Pure Striploin, 210g \$45

La Chasse Cote Du Rhone, France - \$13.50



Firstlight Wagyu Rib Eye Steak, 210g \$50

Stoneleigh Merlot, Marlborough - \$12.50



Angus Pure OP Rib Steak, 400g \$55

Brookfields Ohiti Estate Cabernet Sauvignon, Hawke's Bay - \$15

Served with hand cut fries or potato mash and hydro watercress salad and your choice of one sauce:

- gf Creamy peppercorn sauce
- gf Merlot jus'
- gf Chimichurri sauce

Side Dishes

- df gf Potato mash \$9
- vegan df gf Steamed vegetables \$9
- vegan df gf Steamed rice \$9
- Small caesar salad \$9
- vegan df gf Fresh garlic bok-choy \$9
- vegan df gf Whitby's garden salad \$9

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Sweet Finish

- gf** **Cheesecake** **\$16**
Baked blueberry crumble cheesecake and maple syrup ice-cream
 *Lake Chalice 'Sweet Beak' Late Harvet Riesling, Marlborough - \$13.50*
- pudding** **\$16**
Brioche pudding, gingernut ice-cream and rhubarb compote
 *Loveblock Sweet Moscato, Marlborough - \$16*
- gf** **Parfait** **\$16**
Bitter sweet chocolate and peanut butter parfait, honeycomb ice-cream and salted caramel syrup
 *Farmers Market Merlot Malbec, Gisborne - \$13.50*
- Panna Cotta** **\$16**
Mango yoghurt panna cotta, malt crumble and blueberry sorbet
 *Lake Chalice 'Sweet Beak' Late Harvet Riesling, Marlborough - \$13.50*
- Gelato** **\$16**
Hazelnut gelato, vanilla tuile, strawberry and lemon syrup
 *Mionetto Prestige Grand Rose, Italy - \$12.50*
- vege** **Fresh Seasonal Fruit & Strawberries** **\$20**
Served with whipped cream (or without cream **vegan** **df**)
 *Mionetto Prestige Grand Rose, Italy - \$12.50*
- Cheese** **\$24.5**
A selection of New Zealand's finest cheeses accompanied by crackers, nuts and fresh grapes
 *Yalumba Barossa Valley Shiraz, Australia - \$13.50*

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