

LUNCH MENU



SUMMER PLATE (GF*)

whitestone brie, pickled grapes, house-made crackers

Try with Waitaki Pasquale Gewurztraminer

18

CONFIT DUCK & PRUNE RILLETTES (GF*, DF*)

elderflower jelly, pickled baby vegetables and rye toast

Try with a Peckhams Apple Cider

25

RESERVE SILVER FERN BEEF CARPACCIO (GF*, DF*)

radicchio, pecorino, rocket, black garlic gel

Try with one of our local pinot Noirs

26.5

BLUE COD SPRING ROLL

avocado, green beans and yellow carrot puree

Try with Millton Chenin Blanc

26

(GF) Gluten free available, (DF*) Dairy free available, (V) Vegetarian available
(V+) Vegan available, ** Black Pudding from 'The Fridge' in Alexandra*

SPRING VEGETABLE RISOTTO (V+, GF*)

Asparagus, broccolini, courgette, pecorino, herb oil

Try with Te Kano Pinot Gris

24.5

CITRUS CURED SALMON & MATCHA GREEN TEA (GF*, DF*)

Wakame, wasabi peas, crème fraiche and crackle

Try with Hintons Viogner

27.5

PROVENANCE LAMB RUMP & GOATS' CURD (GF*)

Raggedy Range goats' curd, mulled pear, honeycomb, walnuts, puffed barley & pomegranate vinaigrette

Try with one of our delicious Chardonnays

26.5

“ AWARD WINNING ” RABBIT & OPHIR THYME PIE

Black pudding, ** duck fat roasted potatoes, pickled carrots & pinot noir glaze

Try with Ferris Road Trail Ale or one of our stunning Pinot Noirs

26

FRIES (V, GF*)

With sea salt, white pepper and house-made aioli

12

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