

2 & 3 COURSE OPTIONS

2-course/ with wine matching	42.0/ 69.0
3-course/ with wine matching	52.0/ 89.0

STARTERS

Hot Smoked Salmon Pate gf*	15.0
Lemon & caper salsa/ crostini <i>Coal Pit - "Proprietor's Reserve" Sauvignon Blanc 2018</i>	
Pumpkin & Sundried Tomato Arancini v	13.0
Roasted parmesan/ spinach & lemon crème fraiche <i>Hawkshead - Rose 2018</i>	
Freshly Baked Ciabatta df*, v	15.0
Sundried tomato pesto/ olive oil/ beetroot & cashew hummus <i>Hawkshead - "First Vines" Gibbston Pinot Noir 2015</i>	
Soup of the Day df*, gf*, v	14.0
Freshly baked ciabatta/ salted butter <i>Wine match of the day</i>	

MAINS

Aromatic Beef Cheek gf	34.5
Buttery mashed potatoes/ braised red cabbage/ mushroom jus <i>Kinross - "Kilted Pioneer" Gibbston Pinot Noir 2018</i>	
Pan-Fried Chicken Breast df*, gf	26.5
Mushroom & parmesan risotto/ lemon & caper salsa <i>Valli - "Waitaki" Pinot Noir 2017</i>	
Braised Lamb Gnocchi	28.0
Tomato sugo/ mesclun, parsnip crisps <i>Wild Irishman - "Macushla" Pinot Noir 2017</i>	
Crispy Pork Belly gf	27.5
Candied kumara puree/ duck fat roasted potatoes/ roasted broccoli/ apple cider jus <i>Hawkshead - "Bannockburn" Pinot Noir 2015</i>	
Portobello & Mushroom Risotto df*, gf, v	23.0
Spinach crème fraiche/ truffle oil <i>Valli - "Bendigo" Pinot Noir 2017</i>	
Herb Crumbed Blue Cod	29.0
Butterbean & lemon mash/ roasted parmesan/ pickled root vegetable & fennel salad <i>Valli - "Gibbston" Pinot Gris 2017</i>	

Please advise our team of any dietary requirements.

df dairy free gf gluten free

df* dairy free option gf* gluten free option v vegetarian



PIZZA

Slow Cooked Beef Cheek gf*	30.0
Blue cheese/ balsamic onions/ roquette/ Neapolitan sauce <i>Wild Irishman - "Kinross" Pinot Noir 2018</i>	
Buffalo Mozzarella gf*, v	26.5
Extra virgin olive oil/ sea salt/ Neapolitan sauce <i>Coal Pit - "Tiwha" Pinot Noir 2018</i>	
Prosciutto gf*	27.5
Shaved parmesan/ roquette/ Neapolitan sauce <i>Domaine Thomson - "Surveyor Thomson" Pinot Noir 2015</i>	

DESSERT

Bread & Butter Pudding	12.0
Whiskey caramel/ salted caramel & cashew ice-cream <i>Hawkshead - "Gibbston" Pinot Gris 2014</i>	
Cheese Plate gf*	14.0
Whitestone brie/ quince paste/ candied walnuts/ Turkish crackers <i>Valli - "Waitaki" Late Harvest Riesling 2015</i>	
Apple & Pear Crumble	12.0
Candied hazelnut crumb/ salted caramel & cashew ice-cream <i>Kinross - "Liquid Gold" Pinot Gris 2018</i>	
Affogato gf	8.0
Espresso shot/ salted caramel & cashew ice-cream	
Add a shot of Lagavulin	+12.0
Add a shot Glenfiddich	+6.0

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TO SHARE

Antipasti Platter df*, gf*	40.0
Cured meats/ Whitestone Cheese/ hot smoked King salmon/ dried fruit/ marinated vegetables/orchard preserve/ sundried tomato pesto/ crackers	
Cheese Platter gf*, v	35.0
Whitestone cheeses/ orchard preserve/ dried fruit/ quince paste/ Otago honeycomb/ crackers	

SNACKS & SIDES

Marinated Olives df, gf, v	7.0
Rosemary & Sea Salted Almonds df, gf, v	8.0
Shoestring Fries df*, gf*, v	12.0
Truffle salt/ parmesan/ lemon aioli	
Pear & Walnut Salad df*, gf, v	13.0
Parmesan/ mesclun/ candied walnuts/ house dressing/ balsamic reduction	
Duck Fat Roasted Potatoes gf	10.0
Chipotle mayo	

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