

ENTREES + STARTERS

House made Focaccia DF 12

Mediterranean Marinated Olives DF/GF/V 10

Cheese Board - 3 cheeses chefs selection with olives, picacalli pickle, fruit paste, crostini, dried fruits & nuts 30 AVAIL G/F

Charcuterie Board medley of prosciutto, pork rillettes and chorizo served with onion jam, caper berries 25

Duck Pate, plum gel, dry orange, coriander, paprika walnuts & fennel salt 18

Grilled Halloumi, tomatoes, romesco sauce, pomegranate dressing, sumac & chilli salt GF/V 20

Southern Ocean Seafood Chowder with house bread & butter 15

Whipped Goats Feta, balsamic beets, lentils, honeyed walnuts, honey truffle dressing GF 20
[AVAIL VG]

Pork Belly Empanadas, chimichurri, petit salad 16

APRES SKI

[OR WHEN IT SUITS]

Mushroom arancini, aioli, parmesan cheese, green leaves V 15

Classic Margarita pizza V 22

Capriccioso pizza 28

Smoked chicken pizza 26

Vegetarian pizza 25

*GF - gluten free

*V - vegetarian

*VG - vegan

*DF - dairy free

MAINS

NZ Merino Lamb Rump GF 36

New Zealand Silver Fern Merino lamb rump slow cooked to pink perfection, kumara mash, smoked semi dried tomatoes, chard courgette, pico de gallo, toasted buckwheat
wine suggestion: *Nanny Goat Pinot Noir*

Canterbury Confit Duck Leg GF 38

Local Canterbury confit leg of duck, carrot & orange puree, plum coulis, thyme jus
wine suggestion: *Wooing Tree Rose*

Miso Confit Pork Belly DF/GF 35

Free farmed pork belly, pumpkin + coconut puree, crackling & puffed black rice, lychee, miso sauce
wine suggestion: *Pablo Claro Tempranillo Organic*

Angus Canterbury Beef Cheek GF 36

Slow cooked to perfection with pappardelle pasta, mushroom ragu, caramelized onion, parmesan cheese, parsley & baked cheese crumbs
wine suggestion: *Peter Lehmann "Max's" Shiraz*

Pappardelle Pasta V 28

mushroom ragu, caramelized onion, parmesan cheese, parsley & baked cheese crumbs
wine suggestion: *Wild Earth Pinot Noir*

House Cured Aoroki Smoked Salmon GF 36

House cured & smoked, parsnip puree, green pea mash, horseradish crème, shaved fennel salad, salmon crackling
wine suggestion: *Amisfield Sauvignon Blanc*

Bulgur Wheat Salad V / VG avail 28

Balsamic beets, dukkah, raspberry vinaigrette, pickled beets, cherry tomatoes
wine suggestion: *Chianti Classico Italy*

*GF – gluten free

*V – vegetarian

*VG – vegan

*DF – dairy free

SIDES

Fries, aioli / tomato sauce DF/GF 8
Pear, spinach, blue cheese, walnuts,
French vinaigrette GF 10

Twice cooked potato, chipotle mayo DF/GF 8
Brussel sprouts, chorizo jam, parsnip chips DF/GF 10
Moroccan pumpkin, chickpeas, crispy shallots, tahini dressing DF/GF 10

DESSERTS

Chocolate Mouse 18

Texture of banana, coconut & chocolate soil, Kahlua dulce de leche

Vanilla & Berry Cheesecake 18

Lemon crumb, raspberry meringue, berry compote

Coconut Panna Cotta 16

Pineapple & chilli salsa, sweet wontons, coconut chips, lychee
[vegan option available]

Chef's Choice Cheese Selection GFA

1 cheese 12

3 cheeses 30

wine suggestion: Perfect with a glass of De Bortoli 21yr old port or chilled
Limoncello