

Available 5.30pm -10pm

To start

Olives
w pickled garlic
\$4

Organic breads
w Bevan oil
\$10

Smoked fish & spinach chowder
w mussels & kelp flat bread
\$12

Duck terrine
w prosciutto, sour dough & watercress spread
\$16.5

Poached scallops
w fennel relish, prawn tortellini
& spiced gazpacho
\$20

R E S T A U R A N T A N D B A R

Smoked venison loin
w melon, chilli, buckwheat & avocado oil
\$18.5

Gruff Junction goats cheese panna cotta
w macerated figs & honey walnuts
\$16

Seared calamari & chorizo
on plum tomato & chickpea salad w almond aioli
\$16.5

Braised pork hock on tabbouleh
w cauliflower puree
\$17

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Mains

Seared lamb rump
w potato tart, sweetbread dumpling,
pepper & tomato relish
\$30

Roasted venison w rhubarb in truffle oil,
smoked mushroom & celeriac w chocolate jus
\$30

Eye fillet of beef
w beetroot & braised beef croquette, fondant
potato & horseradish fraiche
\$32

Duo of Pork
Braised belly on sweet & sour cabbage
Crusted fillet w watercress & kumara salad
\$29

Cornfed chicken on ricotta arancini
w bean & chorizo cassoulet,
lemon & mizuna salad
\$28

Seared Akaroa salmon
w braised fennel & cabbage, champagne
& oyster cream w sweet pea pesto
\$31

Herb gnocchi
w braised tomatoes, roasted mushrooms,
fried sage & rocket salad
\$24

RESTAURANT AND BAR

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\$31.5

All served with champ potato,
herb salad & béarnaise sauce

Rib steak 350gm

Sirloin 220gm

Fillet 180gm

Venison 160 gm

Lamb rump 200gm

All fish dishes are grilled & served w
creamy white beans, chorizo & lemon & mizuna
salad

Fish of the day

Akaroa salmon

Game fish of the day

R E S T A U R A N T A N D B A R

Sides

\$6.5

Seasoned Prawns

Portobello mushrooms

Broccoli w ginger, chilli & soy

Gourmet potatoes, feta & tomato

Red cabbage w apple & raisins

Roast cauliflower w ground cumin & fennel salt

Shoestring fries w roast garlic aioli

Dressed green