

To Start

Rydgcs Priority
Guest Price

Roasted Marinated Mammoth Olives (V) (GF)
with garlic & parmesan

\$11

\$8.8

Warm Cob Loaf (V)
with garlic butter & capsicum jam

\$12

\$9.6

Soup of the Day (V)
with toasted sour dough

\$13

\$10.4

Pumpkin & Pancetta Chowder
with toasted sour dough

\$14

\$11.2

Entrée

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Pan Fried Spinach & Potato Gnocchi (V)
with mixed mushrooms & Golden Bay goats curd

\$18

\$14.4

Sweetbriar Merino Lamb Pie
with pickled onions, beetroot relish & micro salad

\$19

\$15.2

Crab & Lemongrass Dim-sum
with crispy noodle salad & crayfish consommé

\$20

\$15.2

Akaroa Salmon Tasting Plate (GF)
Fennel pollen & salmon panncotta, house
smoked salmon fillet & Manuka vodka gravlax

\$21

\$16.8

Light Meals

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Pizza

Pan seared rib eye with marinated peppers
& smoked mushroom aioli

\$25

\$20

Margherita pizza with fresh plum tomato, basil
& buffalo mozzarella (V)

\$25

\$20

Roast pork pizza, kumara, apple chutney
& tangy BBQ sauce

\$25

\$20

Vegetarian Pasta of the Day (V)

Chef's pasta prepared daily.

Please ask your waiter for today's choice

\$19

\$15.2

Sepia Caesar

cos leaves, crispy bacon, ciabatta croutons,
parmesan, soft poached egg & anchovies

\$21

\$16.4

Lemon Marinated Chicken Sandwich

with brie & apricot red onion chutney
served on sour dough & fries

\$23

\$18.4

Roast Pork Belly Sandwich

with Red Leicester cheese, wholegrain
mustard on foccacia & fries

\$24

\$19.2

Mains

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Fish of the Day with tomato, white bean cassoulet & petit herb salad	\$35	\$28
Wood Smoked Venison with kumara spinach gallet, winter cherry salad & sherry vinaigrette	\$36	\$28.8
Sous Vide Duck Breast with sauté kale, duck leg spring roll & red tamarillo compote	\$37	\$29.6
Canterbury Lamb Shank with du puy lentils & Havoc belly bacon, panko crumbed sweetbreads & smoked pumpkin purée	\$38	\$30.4
Roasted Havoc Pork Fillet with bacon wrapped beans, Shropshire cheese polenta cake & foie gras jus	\$39	\$31.2



Tailor your own grill menu

Prime Tenderloin 180g	\$35	\$28
Prime Ribeye 200g	\$35	\$28
Prime Striploin 250g	\$35	\$28
Chicken Supreme 200g	\$35	\$28

Please choose one potato & one sauce to accompany your grill option.
All grill options served with a petit mustard cress salad.

Sepia Hand-Cut Fries
Garlic Mash
Gourmet Potatoes

Port Wine Jus
Mushroom Ragout
Béarnaise Sauce
Cherry Tom Relish

Sides

Dressed herbs & greens	\$10	\$8
Sautéed field mushroom with truffle oil		
Steamed carrots & peas with burre blanc		
Roasted baby potatoes with capsicum & chive		
Fries & roasted garlic aioli		

Desserts

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Berry Crumble with white chocolate ganache & berry liquorice ice cream	\$15	\$12
Organic chocolate tasting plate with pistachio nut brownie, silk chocolate tart & layered mousse shot.	\$15	\$12
Glazed Mandarin Tart with crystallized ginger ice cream	\$15	\$12
Cinnamon & Apple Shortcake with saffron poached pear	\$15	\$12
Sepia Crème Brulee with caramelized banana, almond tuile & berry compote	\$15	\$12

Cheese

Our Cheese Selections are

Rydges Priority
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Brescia Taleggio

Lombardy, North Italy

Served with Balsamic fig chutney

**\$15
each**

\$12

Te Mata Port Ahuriri Blue

Havelock North, Hawkes Bay, Nz

Served with New Zealand honey comb

**\$27
For 2
selections**

\$21.6

Mt Eliza Red Leicester

Kati Kati, Tauranga, Nz

Served with walnut loaf

**\$34
For 3
selections**

\$27.5

Smoked Evansdale Farmhouse

Waikouaiti, Dunedin, Nz

Served with apple chilli chutney

All cheese served with water crackers
80g per serve