

Dinner Menu

Entrées

Seafood Chowder ○	24
Squid, Prawns, Mussel, Clams, Sourdough	
Spiced Prawns ○■	26
Coconut Emulsion, Freekeh, Crispy Curry Leaves , Orange Segments	
Roasted Cauliflower ▲□○	25
Cauliflower puree, tahini dressing, crispy outer leaves	
Oxtail Rilette □	26
Baby Carrot, Radish, Fried Shallot, beef broth, garlic and chili oil	
Paua Raviolo	30
Leek cream, watercress, chive oil	
Pork Terrine	24
Cornichons, Mustard, Horseradish Puree, Toasted Baguette, Pinot Noir Jelly	
Quinoa Salad ▲	25
Pear, Witloof, Beetroot, Whipped Ricotta & Feta	

Mains

Confit Cantervalley Duck Leg	43
Orange & Carrot Puree, Brocolini, Crispy Polenta, Spiced Blueberry Jus	
Seared Celeriac Steak ▲□	32
Celeriac Puree, Savoy Cabbage, Leeks, Toasted Almond, Chermoula Dressing	
Mushroom Risotto▲■	33
Remarkable Funghi Mushroom, Pecorino, Spinach	
Pan Seared MT Cook Salmon ○■	45
Peas & Spinach Barley Risotto, Brussel Sprout, Charred Onions, Beurre Blanc	
Lamb Saddle	40
Lamb Straps, Silver Beet, Bacon and Peas Salad, Smoked Parsnip Puree, Sundried Tomato Jus, Crispy Leek	
Stuffed Bostock Chicken Breast	42
Chorizo Stuffing, Jerusalem Artichoke, Yams, Parisian Gnocchi, Chicken Jus	



From the Butcher's Block

All steaks are accompanied with Confit Tomato Puree, Balsamic Onion Jam and your choice of sauce

Savannah Eye Fillet 200g	48
Lake Ohau Rump 200g	38
Savannah Ribeye 300g	56
Lumina Lamb Rump 250g	38
Savannah OP Ribs 500g (serves 2-3 persons)	90
Provenance Lamb Shoulder (serves 2-3 persons)	125
Fisherman's Fresh Catch Accompanied with Beurre Blanc	POA

Sides

Agria Fries ▲ ■ Truffle Oil and Parmesan	12
Garden Salad ▲△○□ Carrot, Tomatoes, Red Onion, Mixed Lettuce Leaves, Lemon Dressing	14
Truffled Mashed Potato ☞●	14
Caesar Salad ●■ Baby cos, Anchovies, Parmesan, Croutons	14
Mac & Cheese ▲ 3 Cheese Sauce, Parmesan Panko	14
Roasted Carrots ☞●□ Paprika Hummus, Dukkah	14
Steamed Broccoli ▲●□ Garlic Butter, Toasted Almonds	14
Roasted Kumara ▲●□ Seeded Pesto	14

Sauces

Red Wine Jus ●■	4
Green Peppercorn Sauce ●	4
Wild Mushroom Sauce ●	4
Béarnaise ●	4
Spiced Mediterranean Butter ●	4
Danish Blue Cheese Sauce ●	4

Please inform our team about any dietary requirements.

Whilst every effort will be made, we cannot guarantee that any item can be completely free of allergen

Vegetarian ▲ | Vegan △ | Gluten Friendly Option Available ● | Gluten Friendly ○

Dairy Friendly Option Available ■ | Dairy Friendly □