

## To Start

Freshly baked bread loaf w/ onion chutney and basil pesto	10
Silky seafood chowder w/ grilled ciabatta	10
Soup of the day w/ grilled ciabatta	10

## Entrees

Grilled Ben Ohau Rd houlloumi cheese on baby beets, spinach, sliced almonds and an orange glaze.	17
Sauté of calamari tossed in lemon pepper, micro salad with sesame wafers.	17
Grilled Marlborough scallops served on a pea puree, crispy smoked bacon, Mint beurre blanc.	22
Seared Canterbury venison with roasted red kumara, braised leek and blackberry jelly.	22

## Mains

Silver Fern Farms Charcoal smoked Beef skirt with sauté lamb sweet breads, artichoke and anchovy puree with oyster mushrooms.	36
Tea & rice smoked duck breast tempura tofu in a hot ginger chilli broth and crushed peanuts.	33
Pan roasted chicken breast served on sauté potato, chorizo, and spinach with A Spanish pepper and olive puree.	30
Fish of the day Please ask one of our wait staff	30
Oven grilled eye fillet Served on onion and herb mash, roast beetroot and Monteith's black jus	36
Canterbury venison osso bucco slow cooked in pinot noir, with rosemary and cheddar dumplings and roasted winter vegetables	35

Pan seared high country salmon served on quinoa, bokchoy and  
With an elderflower and orange marmalade. 33

Risotto of the day 26  
Please ask one of our wait staff

Vegetarian dish of the day 27  
Please ask one of our wait staff

## From the Broiler

500g T-bone steak 45

250g Sirloin steak 28

300g Rib eye steak 34

180g Venison steak 38

Sauce choices:

- Béarnaise
- Black jus
- Peppercorn
- Mushroom
- Garlic & herb butter
- Chimichurri

All served with onion and herb mash and roast vegetables.

## Sides 9

Garden salad

Grilled Portobello mushrooms with balsamic vinegar

Roasted rosemary potatoes

Roast vegetables

Fries