
woodfired gourmet pizza & platters

*braised lamb w coriander & fennel, tomato kasundi,
garlicky yoghurt & tahini dressing
24.0*

*wood oven roasted chicken, crispy pancetta, baby
cos lettuce, garlic croutons, shaved parmesan,
caesar dressing
24.0*

*smoked salmon, citrus crème fraîche, red onion,
avocado oil, rocket & fried capers
24.0*

white wine platter

*char siu roasted pork belly, prawn toasts w Japanese tartare
chilli salt & pepper squid w lime & palm sugar, polenta chips
w romesco pumpkin hummus & grilled flatbread
30.0*

red wine platter

*mushroom pate w pinot jelly & walnut crostini confit of duck
spring rolls w hoisin dipper, Hereford prime beef
croquette w tomato kasundi, Lake Ohau station
smoked merino lamb rump
30.0*

*we use organic, free range & locally grown produce
whenever possible on our menu*

gluten free bases available on request

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tapas and shared plates

marinated olives, whipped feta, grilled flatbread

13.0

(v)

garlic & herb pizza bread w aioli dipper

9.5

caramelised onion & parmesan pizza bread

11.5

*duck liver pate served w fig & elderflower
relish and toasted ciabatta*

14.0

*feta & goats curd stuffed pepperdews,
pomegranate roasted grapes, romesco
& honey-comb*

16.0

(v)

*pork belly, crispy fried sardines, chorizo & bell pepper
sofrito, currant, pinenut & caper relish,
shaved fennel salad*

18.0

*noti wrapped gurnard fillets, tempura fried,
japanese tartare, pickled carrot*

16.0

(v)

atlantic scallops, pan-seared served w grilled

*black sausage, pea puree, fava bean & pea shoot salad
& gazpacho dressing
19.0*

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dinner salads

*warm salad of char siu roasted pork belly, salt & pepper
fried squid, vietnamese mint & pickled bean shoot salad,
lime, palm sugar & chilli caramel
24.0
(gf)
Wine match;
Mystery Creek 2009 Pinot Gris*

*ras-el-hanout spiced slow cooked lamb salad w harissa
roasted eggplant, pistachio taboulli & a
mojito yoghurt dressing
26.0
Wine match
Mystery Creek 2009 Pinot Noir*

*wood oven roasted beetroot salad, haloumi, smoked almonds,
walnut crostini, apple & elderflower gelee,
& spiced pumpkin
22.5
(v)
Wine match
Mystery Creek 2010 Sauvignon Blanc*

sides

*baby ceasar
(cos lettuce, croutons, parmesan, anchovy mayo)
8.0*

chunky fries w rosemary salt & aioli

6. 0

steamed green vegetables

5. 5

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dinner

*hereford prime beef eye fillet (wood oven roasted)
porcini gnocchi, truffled mushroom "cigar", braised beef
croquette, pea shoot & pecorino salad*

38.5

Wine match

Mystery Creek 2009 Gisborne Syrah

*chef's creation from the sea
(changes daily according to supply)*

*pan roasted free range boneless chicken leg wrapped in
pancetta w a buffalo mozzarella, roast jersey beanie,
baby leek & caramelised shallot tart, lemon &
green olive dressing*

33.0

Wine match

Mystery Creek 2009 Pinot Gris

*Mystery Creek Home Block grape vine
smoked duck breast, confit leg,
kumara gratin, pumpkin puree,
sumac dukkah*

£ coffee jus

36 .0

Wine match

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sumac dukkah

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