



## Entrées

### Garlic Loaf

*European artisan bakery loaf, generously filled with chef's rich garlic & parmesan cream, oven baked until golden and served warm with whipped butter and premium extra virgin olive oil.*

\$16

### Spiced Tomato & Lentil Soup

*Slow-simmered spiced tomato velouté with yellow lentils, enriched with silky coconut cream, finished with fragrant coriander oil and accompanied by a warm dinner roll. (GFA)*

\$19

### Seafood Chowder

*A celebrated Southland specialty - Creamy chowder crafted with an assortment of fresh local seafood, delicate garden herbs and served with a warm artisan dinner roll. (GFA)*

\$26

### Mushroom & Aubergine Roulade

*Wine-steamed field mushrooms, caramelized onions and spiced peppers delicately rolled within roasted aubergine fillet, finished with vibrant chili pomodoro sauce. (V, GF, DFA)*

\$24



### Degustation de Fruits de Mer

*Green-lipped mussels, prawn cutlets and seared scallops gently finished in a luxurious Sauvignon Blanc cream emulsion. (GFA)*

\$29

### Calamari

*Tender calamari lightly dusted in fine polenta flour and fried until crisp and golden, served with fresh garden salad and your choice of lime & coriander aioli or house tartare sauce. (GF, DF)*

\$25

### Tiger Prawns

*Premium tiger prawns marinated in aromatic dendê oil (African palm oil), tossed with capers, fresh chili, coriander and finished with garden salad garnish. (GF, DF)*

\$30

### Smoked Venison Carpaccio

*South Island farm-raised, pasture-fed hormone-free venison loin, delicately Pinot smoked and finely sliced, elegantly presented with silky mustard sauce, crisp caper popcorn and delicate parmesan crisps for a beautifully balanced finish. (GF, DFA)*

\$26



## Mains

### Filet Mignon

*200g prime South Island Hereford eye fillet wrapped in bacon and grilled to perfection, served with kumara & potato dauphinois, caramelized pear, wilted silverbeet with crème fraîche, beetroot relish and finished with thyme Pinot jus. (GF)*

\$55

### Carré D'Agneau

*Pink-grilled Southland lamb rack with fragrant pistou, chèvre-stuffed zucchini, purple kumara purée, braised baby carrots and vibrant chimichurri sauce. (GF)*

\$55

### Plum-Glazed Venison Ribs

*Tender sous-vide venison ribs glazed with smoked plum reduction, served with scalloped potatoes, baby carrots and finished with chimichurri sauce. (GF)*

\$52

### Chicken & Bacon Espetada

*Portuguese-style marinated chicken thigh wrapped in bacon, flame grilled and served with sautéed vegetables, crisp fried polenta and chimichurri sauce. (GF)*

\$42

### Pomegranate-Glazed Pork Belly

*Southland organic pork belly caramelized with a rich pomegranate glaze, layered over an Asian-inspired salad of bok choy, crispy kale, mung beans, red cabbage, carrot, chili, coriander and crispy noodles, finished with a lime soy vinaigrette.*

\$30



### Distinction Winter Chicken Salad

*Succulent marinated grilled chicken thigh with saffron-infused Israeli couscous, roasted seasonal root vegetables, baby spinach and cos lettuce, tossed in a honey mustard & lime vinaigrette. (DF)*

\$30

### Pork Belly Brûlée & Scallops

*New Zealand free-range pork belly, double-cooked and caramelized, paired with seared scallops wrapped in serrano ham, presented on creamy cauliflower purée with baby bok choy and finished with spiced plum jus. (GF)*

\$50

### Blue Cod

*Pan-fried blue cod served with Paris mash, broccolini, capers and velvety lemon butter sauce. (GF)*

\$52

### Linguini au Frutti di Mare

*Fresh linguini with prawn cutlets, green-lipped mussels and scallops tossed through tomato, capers, ginger, coriander, chili and butter sauce, finished with aged pecorino. (GFA)*

\$39

### Spinach, Pumpkin & Chicken Risotto

*Creamy Italian-style risotto featuring roasted pumpkin, toasted pumpkin seeds, baby spinach and grilled chicken thigh, finished with parmesan crisps. (GF)*

\$38



## Sides

Steamed Seasonal Vegetables (GF, V) \$15.00

Sauteed Herb Butter Potatoes (GF, V) \$15.00

Polenta Fries served with Lime Mayo (GF, V) \$15.00

Fries with Lime Mayo (GF, V) \$15.00

Garden Salad (GF, V) \$15.00

Steamed Rice (GF, V) \$10.00

Truffle Fries (GF, V) \$17.00

***V – Vegetarian | VA – Vegetarian available upon request***

***DF – Dairy Free | DFA – Dairy Free Available upon request***

***GF – Gluten-Friendly | GFA – Gluten Friendly Available upon request***

*Please inform your server of any allergies. Some items may be modified to suit dietary needs; However, our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. We do not have a separate kitchen to prepare allergen-friendly items exclusively. All reasonable efforts are taken to accommodate guest dietary needs in relation to gluten free requests. This includes using a dedicated pot of water for gluten free pasta to be cooked in and separate pans/boards for preparing gluten friendly dishes.*

*Despite these efforts and processes, we cannot 100% guarantee that our food will be completely allergen free and there is still a risk of potential cross-contamination. Please consider this risk especially if you have a severe food allergy or sensitivity, such as coeliac disease.*