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Starters

Warm Olives & Artichokes (V) 12
Marinated olives, artichokes, citrus, herbs

Focaccia & Dips (V) 18
House focaccia, whipped ricotta, Catalan salbitxada

Spanish Croquetas 22
Smoked trevally, paprika aioli
or
Corn, mozzarella, spinach, paprika aioli (V)

Small Plates

High Country Salmon Crudo 27
Avocado, kiwi, coconut-lime dressing, rice crisp

Seasonal Garden Bruschetta (V) 26
Buffalo mozzarella, asparagus, tomatada, basil pesto, balsamic glaze

Honey Fried Chicken 26
Mānuka honey glaze, fermented Kaitaia chilli yoghurt, aioli

Crispy Cauliflower (V) 24
Cauliflower purée, pickled cauliflower stems, pomegranate, lemon

Calamari Fritti 25
Marinara sauce, aioli, lemon

Large Plates

Tuna Steak 52
Baby heirloom carrots, cauliflower hummus purée, charred sweet corn, French persillade

Creamy Peri Peri Prawns 42
Rice, mesclun & citrus salad, crusty bread

Mediterranean Style Pork Chop 49
Peppers, tomatoes, cannellini beans, chorizo, charred slender broccoli, crackling, chimichurri

Caesar Salad 35
Cos lettuce, bacon, parmesan, GF croutons, boiled eggs, grilled chicken breast

Seasonal Special

Cardrona Valley Merino Lamb Rump 59
Romesco, charred asparagus, confit purple kūmara & peels, ricotta, Gamay Noir jus

Raised on the alpine pastures of Cardrona Valley, our merino lamb celebrates the landscape and pastoral heritage of Otago.

From The Grill

Choose one protein, one sauce & one side to create your plate

Angus Rib Eye 300 g 60

High Country Salmon 52

Free Range Chicken Breast 44

Sauces
Mushroom Gravy | Pinot Noir Jus | Béarnaise | Salsa Verde

Sides

Seasonal Salad (V) 18
Leafy greens, mandarin, goat feta, corn, maple vinaigrette

Broccolini & Courgettes (V) 18
Muhammara, dukkah

Heirloom Tomatoes (V) 18
Buffalo mozzarella, basil, balsamic

Twister Chips (V) 18
Truffle mayonnaise, tomato sauce

Pizza

22 cm deep-dish pizzas | GF bases available upon request

The Godfather 28
Pepperoni, mozzarella, pizza sauce

Margherita (V) 28
Buffalo mozzarella, cherry tomato, basil, pizza sauce

Healthy Bee (V) 28
Halloumi, cherry tomato, courgette, honey, mozzarella

Desserts

Queenstown Pavlova 18
Otago berries, passion fruit curd, kiwi, boysenberry sorbet

Lava Cake (72% Chocolate) 18
Chocolate mousse, vanilla whipped custard, chocolate crunch, berry compote

Mānuka Honey & Coconut Panna Cotta 18
Mango coulis, spiced pineapple, cocoa nib granola, raspberry & dragon fruit gel

New Zealand Cheese Selection 28
Camembert Lindis Pass - Whitestone
Blue Kikorangi - Kāpiti
Spanish Manchego - Yolo
Crackers, quince paste, honeycomb

V: Vegetarian GF: Gluten-free

While every effort is made to accommodate dietary requirements, our kitchen is not allergen-free. Please inform our team of any dietary needs, and we will do our best to cater to them.

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