

entrees

soup of the day 16

pumpkin, coconut, coriander soup 16 (GF, DF, V)

tuna tataki 19 (GF)

coriander and coconut slaw, wasabi mayo, crushed peanuts, orange dust.

cured Canter Valley duck 19

apple compote, nutmeg and ginger crumb, granny smith gel

mint and coriander falafel 17 (V)

yoghurt foam, feijoa chutney, pita crumb

free range pork belly 17 (GF)

chilli braised pineapple, shallot, Nikkei sauce

sides

chunky fries 8

rosemary salt, aioli.

(GF, DF, V) **steamed greens** 9

seasonal greens

(GF, DF, V) **garden salad** 9

organic market leaves, cucumber, orange

mornay 10

cauliflower, broccoli, bacon, creamy sauce.



mains

beef short ribs 36 (GF)

boneless ribs, black garlic mashed potato, sticky bourbon sauce, sautéed bok choy

slow cooked Southland venison 38 (GF, DF)

venison leg, baby potato, honey roasted brussel sprouts

lamb rump & glazed sweetbreads 32 (GF)

caramelised onion puree, dried olives, charred baby onion, rosemary jus

truffled mushroom cannelloni 31 (V)

semi dried tomato, roasted mushroom, pumpkin veloutté

Harmony free range chicken breast 33 (GF)

cauliflower mousseline, pickled pear, kale crisps

market fish 36 (GF)

celeriac cream, braised witlof, stir fry greens, lemon dressing

grilled beef eye fillet 34 (GF, DF)

rustic potatoes, organic salad, pinot jus

desserts

salted caramel pudding 16

white chocolate mousse, vanilla gelato, candied hazelnuts, caramel sauce

vanilla & espresso panna cotta 16

Italian meringue, coffee sponge, chocolate crème anglaise

(GF, DF, sorbets only) **ice cream & sorbet selection** 13

seasonal flavours

cheese board 27

NZ cheese selection, tamarillo chutney, bread, crackers, quince

