

R e s t a u r a n t

M e n u

P L A T T E R S

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| Mt Difficulty platter for two | 85 |
| Peppered burrata, smoked salmon, charcuterie, pickled vegetables, baba ganoush, olive oil, balsamic, dukkah, hummus, marinated olives, sourdough, flat bread | |
| Cheese platter | 48 |
| Chef's selection of New Zealand cheese, Otago honey, relish, sugared nuts, crackers & poached fruit | |

S M A L L S H A R I N G P L A T E S

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| Flat breads, hummus and dukkah | 15 |
| Marinated olives | 15 |
| Sourdough & whipped butter | 15 |
| Roasted vegetables, hummus, dukkah, cumin & yoghurt dressing | 15 |
| Spiced mixed nuts | 12 |

E N T R É E S

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| Black tiger prawns, vadouvan butter, coconut yoghurt, scallions | 38 |
| Burrata, roasted mushrooms, truffle, grilled sourdough, parsley oil (VG) | 29 |
| Lighthouse Gin cured salmon, blood orange, horseradish, caviar | 29 |
| Fiordland venison carpaccio, beetroot ketchup, rocket, parmesan | 29 |

Please note, allergens are used in our kitchen.

VG = Vegetarian, some dishes can be made gluten or dairy free, just ask.

This is a sample menu, items and prices are subject to change at any time.

Our full menu is available 10.30am-4.00pm daily. For further information and/or to make a

M A I N S

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| Cedar wood baked Aoraki salmon, celeriac and apple remoulade, farro, almonds | 48 |
| Slow roasted Lumina lamb shoulder for two, charred eggplant, garlic toum, grilled flatbread, pomegranate, pistachio | 105 |
| Savannah eye fillet, hasselback potatoes, onion caramel, roasted baby onions, jus | 56 |
| Truffle gnocchi carbonara, mushrooms, pancetta, pecorino | 48 |
| without pancetta (VG) | 42 |
| Canterbury duck breast, l'orange' butternut, cavolo nero, XO jus | 48 |
| Duck fat Perla potatoes, labneh, espelette pepper | 12 |
| Cos lettuce, pink peppercorn ranch, radishes, Grana Pando | 15 |

S I D E S

D E S S E R T S

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| Bombe Alaska, berry sorbet, Kāpiti vanilla ice cream, chocolate sponge topped with Italian meringue in a Gewürztraminer berry nage | 19 |
| Whittakers dark chocolate fondant, chocolate soil & crème fraîche ice cream | 19 |
| Panna cotta, olive oil cake, orange marmalade, almond granola | 19 |
| Affogato, double shot of espresso over Kāpiti vanilla ice cream (gf) add liqueur of your choice | 12 9 |