



ENTRÉES

Roasted pumpkin & feta (V, H, M)

Sweet winter pumpkin, roasted and layered with smoky red onion, feta, toasted pumpkin seeds and seasonal greens, all finished with warm spiced honey.

Add chicken +7

Hot honey glazed pork belly (H, M, S)

Slow-cooked crispy pork belly glazed with hot honey, served on silky parsnip puree with apple, radish and pickled red onion slaw.

Roasted Winter garden bowl (E*, H)

A vibrant bowl of roasted beetroot, green beans, fennel, roasted kumara and crispy Brussels sprouts, topped with a soft-poached egg and dressed in a warm vinaigrette.

Add chicken +7

Hāngī-spiced prawns (M*, C)

Chargrilled prawns infused with native hāngī spices, served atop silky kumara puree, topped with a crisp kumara shard.

Seasonal soup of the day (G*, W*, E, M*)

Chef's daily winter creations, crafted from local produce, served with locally sourced sourdough and homemade butter.

DESSERTS

Sticky date pudding (G, W, E, M, S)

Dark, rich and comforting with warm toffee flavour served with vanilla bean ice cream. A familiar favourite.

Seasonal fruit crumble (G, W, M)

Freshly poached seasonal fruit beneath a golden crumble crust finished with whipped cream or vanilla ice cream.

Trio of ice cream (M)

A scoop of each - chocolate, vanilla bean and a refreshing sorbet, finished with rich chocolate soil for a touch of texture.

Chilli-poached pineapple & coconut (A)

Pineapple gently infused with warm chilli and citrus syrup, served with toasted coconut crumble and coconut cream.

Chocolate & salted caramel tart (G, W, M, E, S)

Deep dark chocolate and salted caramel in a crisp shell paired with vanilla bean ice cream

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MAINS

250g Silver Fern sirloin steak (M)

Served with creamy parmesan polenta, charred broccolini, mushroom ragu and a choice of one sauce

Braised beef cheek (M*)

Slow-cooked until tender, served with buttery mashed potato, roasted root vegetables and a deep red wine jus.

Lamb rump

Tender lamb rump with golden kumara wedges, charred broccoli, finished with a fragrant rosemary and garlic jus.

Mount Cook salmon (F, M*)

Pan-fried salmon on roasted cauliflower puree with spinach, cherry tomatoes and a silky lemon butter sauce.

Grilled chicken risotto (M*)

Creamy risotto with parmesan, sundried tomato and mushrooms, topped with juicy lemon and herb grilled chicken thigh.

Pumpkin & sage gnocchi (G, W, M*, WA*)

Soft gnocchi tossed in nutty brown butter with crispy sage, toasted walnuts and roasted pumpkin seeds for texture and warmth.

Fire-roasted vegetable & lentil shepherd's pie (M*)

Slow-braised lentils with roasted root vegetables, thyme and smoked tomato, topped with olive oil mash and baked until golden. Served with Winter greens and apple slaw.

SAUCES

Mushroom, pepper, red wine jus or lemon butter cream (M)

SIDES

Roasted honey & thyme carrots (H*)

Creamy spinach (M)

Steamed seasonal vegetables (A*)

Truffle fries

Green salad (M*)

Balsamic glazed brussel sprouts (PN*)

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Our menu and kitchen contains multiple allergens and foods which may cause an intolerance.

Our team will make efforts to accommodate all dietary requirements, however due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please always inform our team if you have a food allergy or intolerance.

Dishes marked with a * can be adjusted upon request — please just keep in mind they will still be made in the same kitchen space.

V = Vegetarian. VG = Vegan. G = Gluten. W = Wheat. F = Fish. MO = Mollusca. E = Egg. SE = Sesame.

M = Milk. S = Soy. A = Almonds. PN = Pine Nuts. CN = Cashew Nuts. C = Crustacean. WA = Walnut.

H = Honey. SU = Sulphites.