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.

$17

Seafood Chowder

A refined expression of a Southland classic: a rich, velvety chowder abundant with assorted fresh local seafood and garden herbs, accompanied by a warm dinner roll.

$28

Aged Beef Croquette

Slow-cooked aged beef, hand-pulled and folded through creamy seasoned potato, delicately crumbed and fried until crisp and golden, accompanied by sweet paprika aioli and house-made pickles.

$28

Sicilian Tuna Carpaccio

Sushi-grade tuna, hand-sliced with precision and dressed with extra virgin olive oil, capers and finely minced red onion, lifted with fragrant lemon zest and finished with flaked sea salt.
(GFA, DF)

$26

Venison Au Fresco

Organic venison, finely hand-sliced and flash-grilled, arranged over watercress and peppered rocket with lemon zest and feta, finished with a refined cranberry & Pinot glaze.

(GF)

$30

Roasted Portobello Mushrooms

Red wine-roasted portobello mushroom generously filled with creamy goat cheese and a delicate herb crumb, finished with deeply caramelized onions.

(V, GF)

$26

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

Mains

South Island Prime Hereford Eye Fillet

200g prime South Island Hereford eye fillet, grilled to your preference, accompanied by a mushroom-melt stuffed jacket potato, charred zucchini, beetroot relish and a mustard-green peppercorn sauce. (GF)

$57

Southland Lamb Duo

Pink-grilled Southland lamb rump infused with our house Moroccan marinade, paired with slow-braised lamb shoulder, layered potato & kumara dauphinoise, roasted beetroot, wilted spinach and vibrant chimichurri. (GF)

$58

Grilled Venison Picanha Primavera

South Island organic venison picanha — a distinctive South American cut — grilled and presented over a panaché of earthy root vegetables, finished with a cranberry & pinot jus. (GF, DFA)

$52

Chicken & Bacon Espetada

Portuguese-style marinated chicken thigh wrapped in bacon and flame-grilled on the espetada, accompanied by sautéed vegetables, crisp fried polenta and vibrant chimichurri. (GF)

$48

Golden-Skinned Duck Breast Salad

Golden, crisp-skinned grilled duck breast layered with cos lettuce, crisp bacon lardons, Parmesan crisps and rye bread croutons, bound with a creamy Parmesan dressing and crowned with a softly poached egg.

(GFA)

$33

Distinction Caesar-Style Salad

Crisp cos lettuce tossed in a Caesar-style dressing with crunchy croutons and a soft poached egg. (VA, GFA)

Add Grilled Chicken + $6
Add Salmon + $8

$30

Charred Octopus & Citrus Prawn Salad

Grilled octopus and citrus-marinated steamed prawn cutlets, composed with Israeli couscous, peppery rocket, radish and cherry tomatoes, dressed in a bright salsa verde vinaigrette.

(DF)

$32

Pork Belly Brûlée & Scallops

Double-cooked New Zealand free-range pork belly, brûléed to a lacquered caramelized finish and paired with seared scallops wrapped in Serrano ham, set over silky cauliflower purée with baby bok choy and spiced plum jus.

(GF)

$50

Blue Cod

Pan-fried blue cod, delicately golden, served with silky Paris mash, broccolini and capers, finished with a classic lemon butter sauce.

(GF)

$52

Prawn Cutlet Spaghetti

Succulent, delicately pan-seared prawn cutlets entwined with perfectly cooked spaghetti, vibrant heirloom cherry tomatoes, Kalamata olives and delicate capers. Gently infused with aromatic ginger, fresh coriander and a subtle touch of chilli, all elegantly coated in a silky, rich tomato-butter emulsion. Finished with freshly grated Parmesan for a beautifully balanced celebration of Mediterranean flavors.

(GFA)

$39

Mushroom & Halloumi-Stuffed Aubergine

Baked aubergine filled with portobello mushroom, presented with rich pomodoro, grilled halloumi, black & white quinoa and wilted spinach.

(GF, V)

$39

Sides

Steamed Seasonal Vegetables (GF, V) **$15**

Sauteed Herb Butter Potatoes (GF, V) **$15**

Garden Salad (GF, V) **$15**

Steamed Rice (GF, V) **$10**

Polenta Fries (GF, V) **$15**

Truffle Fries (GF, V) **$17**

Classic Golden Fries (GF, V) **$15**

Broccoli & Cauliflower Blue Cheese Gratin (V) **$20**

Parish Mash (GF, V) **$15**

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