

# Entree

<b>ANTIPASTI PLATTER</b>	27
cured meats, hummus, pickles (GF NF DF on req) matches with - Mumm Marlborough Brut Prestige	
<b>CHEESEBOARD FOR TWO</b>	29
blue, brie and aged cheddar, grapes, Southland honey, crackers (GF NF on req) matches with - Port Selection	
<b>CITRUS CURED STEWART ISLAND SALMON</b>	24
avocado mousse, chardonnay cucumber, crispy tortilla (NF DF on req) matches with - Alpha Domus Collection Chardonnay	
<b>CRISPY CALAMARI</b>	22
buffalo coated tempura calamari, aioli, radish, lemon NF DF matches with - Camshorn Pinot Gris	
<b>CRUMBED HALLOUMI</b>	19
chipotle mayonnaise, spiced maple matches with - Fickle Mistress Chardonnay	
<b>CHICKEN SALAD</b>	26
sliced chicken breast, lettuce, aioli, bacon, house pickles, spiced croutons, anchovies, balsamic black garlic dressing, parmesan (GF DF NF on req) matches with - Wet Jacket Pinot Gris	
<b>LUMINA LAMB KOFTA</b>	25
minted raita yoghurt, jalapeno, dukkah (GF NF on req) matches with - Ara Zero Sauvignon Blanc	
<b>PORK BELLY BITES</b>	23
BBQ sauce, chipotle mayo, preserved fennel GF NF matches with - Saddleback Pinot Noir	



# Main Course & Southland Meats

<b>SEASONAL RISOTTO</b>	<b>30</b>
green peas, grilled mushroom, kale, courgette salsa V (DF VG on req)	
matches with - Camshorn Pinot Gris	
<b>SOUTHLAND BLUE COD</b>	<b>40</b>
tempura battered, fries, house made tartare, house salad NF (GF DF on req)	
matches with - Lake Chalice 'Falcon' Sauvignon Blanc	
<b>PURE SOUTH PRIME BEEF BURGER</b>	<b>28</b>
200g, house pickles, jalapeno, house onion jam, bacon, cheddar NF	
matches with - Fickle Mistress Pinot Noir	
<b>LUMINA LAMB RUMP</b>	<b>39</b>
220g grilled Lumina lamb, seasonal vegetables, salsa verde, creamy mash potatoes, dukkah GF (NF DF on req)	
matches with - Thorn Clarke Sandpiper Merlot	
<b>PURE SOUTH BEEF RIBEYE</b>	<b>42</b>
250g, bacon wrapped green beans, potato fondant and glazed baby carrots, finished with red wine jus and cipollini onion	
matches with - Jacobs Creek Double Barrel Cab Sauv	
<b>PURE SOUTH EYE FILLET</b>	<b>43</b>
200g, Paris mash potato, seasonal vegetables, green peppercorn jus GF NF	
matches with - C J Park Syrah	

# Vegetables & Sides

<b>PARMESAN FRIES</b>	15
aioli and tomato sauce GF NF	
<b>PARIS MASH POTATO</b>	15
truffle oil GF NF	
<b>GRILLED SEASONAL VEGETABLES</b>	15
salsa verde, parmesan GF NF (VG DF on req)	

# Dolce, To Finish

<b>MANGO AND LEMON CHEESECAKE</b>	16
meringue, vanilla ice cream GF	
<b>BELGIAN CHOCOLATE MOUSSE</b>	16
brownie, berry ice cream and coulis	
<b>ICE CREAM SELECTION</b>	16
your choice of 3 V DF NF	
our team will provide you with today's options	

# Liquid Dessert

<b>LEMON MERINGUE COCKTAIL</b>	18
Empress 1908 Butterfly Pea gin and Limoncello topped with toasted meringue	
<b>LIQUEUR COFFEE</b>	15.5
Brew'd Blend espresso coffee with your choice of liqueur and cream	
<b>AFFOGATO</b>	12
Vanilla ice cream topped with Brew'd Blend espresso.	
Add your choice of liqueur	22