



Freshly baked bread, Carrick olive oil, almond dukkah	10
Paprika roasted nuts & seeds, marinated Kalamata, Sicilian & Queen olives	12
Chef's Autumn Special – Check with our staff	19
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Cairnmuir Platter for Two – (GF available)	58
Whitestone cheese – Waitaki Camembert & Havarti, manuka smoked salmon, cured meat, Green lipped mussels w̄ salsa verde, fresh fruit, chutney, hummus, pickles, crackers, and freshly baked breads	
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Garden Risotto – Broccoli, baby peas, preserved lemon, almonds, Grana Padano	32
Market Fish – Cos, peach, fennel & caper salad, roasted perla potatoes, lime aioli	35
Duck – Asian broth, bok choy, carrot, rice noodles, crispy shallots and herbs	36
Lamb Loin – Warm freekeh, capsicum & tomato salad, mint, garlic & yoghurt dressing	38
Beef Chef Creation – Check with our staff	38
Garden Salad	8
Roasted gourmet potatoes saffron aioli	8
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Affogato – Allpress cold brew, vanilla ice cream, biscotti	10
White chocolate & cinnamon mousse, blackberry & apple compote	15
Warm almond, citrus & poppy seed cake, passion couli, lemon curd ice cream	15
Premium Whitestone Cheeseboard – Lindis Camembert, Five Forks, Shenley Farm Blue Dried pear, onion marmalade, crackers, honeycomb, gingerbread, grape	32
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Our policy is one account per table. We appreciate your co-operation.  
Please advise your service staff of any food allergies and food intolerances you may have.