



Artisan bread, Carrick olive oil & dukkah	12
Paprika roasted nuts & seeds, marinated Kalamata, Sicilian & Queen olives (GF)	13
Watermelon salad – Whitestone feta, mint, pepitas, lemon & Carrick olive oil (GF)	16
Pâté – Chicken liver & pancetta, berry beetroot chutney, cornichon, garlic crostini	19
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Local Cheeseboard for Two – (GF Available ) Ramara Kapiti, Whitestone Windsor blue & Five Forks with dried fig, fresh fruit, quince paste, crackers, pickles and gingerbread Bannockburn Riesling 2018	32
Cairnmuir Platter for Two – (GF Available ) Manuka smoked salmon, salami, Whitestone – Waitaki Camembert & Havarti, chutney, honey glazed ham, green lipped mussels w/ salsa verde, pickles, herb aioli, hummus, vegetable crudite, crackers and artisan breads Bannockburn Chardonnay 2016	60
Provenance Lamb for Two – wild thyme slow roasted oyster shoulder (GF) with garden salad, harissa roasted vegetables, eggplant relish and pinot jus Bannockburn Pinot Noir 2016	68
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Superfood Summer Salad – (GF) quinoa, spiced cauliflower, ed amame, greens, coriander chimichurri, cashew cream Sauvignon Blanc 2018	16/24
Duck Salad – (GF) shredded confit leg, fennel, cabbage, hazelnut & cranberry slaw and plum vinaigrette Bannockburn Pinot Noir 2016	37
Red Tussock Venison – (GF) backstrap, Puy lentils, tomato, rocket, smoked onion puree and peppercorn jus The Magnetic Pinot Noir 2017	39
Market Fish – (GF) saffron rice, crispy baby cos salad and capsicum, red onion & caper salsa Bannockburn Chardonnay 2016	36
Side Salad (GF)	8
Roasted Perla Potatoes & aioli (GF Available )	8

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.