



Artisan bread, Carrick olive oil, almond dukkah (V)	12
Paprika roasted nuts & seeds, marinated Kalamata, Sicilian & Queen olives (V)	13
Spring Salad – Roasted beetroot, parsnip, pear, baby leaves, hazelnut & sherry vinaigrette (V)	16
Local cheeseboard for Two – Ramara Kapiti, Whitestone Windsor blue & Five Fork with dried fig, fresh fruit, quince paste, crackers, pickles & gingerbread	32
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Cairnmuir Platter for Two – (GF available) Manuka smoked salmon, cured meat, pickles, green lipped mussels w̄ salsa verde, hummus, fresh fruit, chutney, Whitestone cheese –Waitaki Camembert & Livingstone gold, crackers and artisan breads	58
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Provenance Lamb for Two – wild thyme slow roasted oyster shoulder With Carrick slaw, herby mash potato, roast spring root vegetable salad and pinot jus (GF)	55
Market Fish – Chef's creation	35
Crispy Duck – leek, cauliflower, spring greens, mushroom and butter bean ragout (GF)	37
Excelsior Beef Burger – cheddar cheese, pancetta, truffled potato wedges and rocket	23
Roasted Pork Belly – apple, potatoes, baby carrots, onion, spinach, sage and jus	35
Side Salad (GF)	8
Roasted Potatoes wedges and aioli (GF)	8
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Chocolate & salted caramel gateau, chocolate sauce, whipped cream (GF)	15
Granny Smith Apple Pie, vanilla ice cream, cox's orange apple jelly	15
Dessert of the Day	15