



Paprika roasted nuts & seeds, marinated Kalamata, Sicilian & Queen olives	12
Freshly baked bread, Carrick olive oil, almond dukkah	10
Bocconcini, strawberries, cherry tomatoes, basil, buckwheat, sherry glaze	19
Tropical Duck Salad – confit leg, baby leaves, pineapple, cucumber, mint, pomegranate vinaigrette	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, onion bhajia, chutney, hummus, pickles, crackers, Carrick olive oil, and freshly baked breads	
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Market Fish –cos, peach, fennel & caper salad, roasted perla potatoes, lime aioli	35
Provenance Lamb Loin – gratin potatoes, greens, heirloom tomatoes, pea puree	37
Chef's Beef Creation	38
Bannockburn Garden – Aromatic roast cauliflower, puy lentil, asparagus, oranges, cashew sour cream	32
Whitebait Fritters – petit salad, Carrick's white bread, lemon mayonnaise	29
Perla Potatoes chive crème fraiche	8
Garden salad	8
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Spearmint semi-freddo – chocolate ganache, wafer quill	15
Chai tiramisu – layers of peaches, mascarpone & lady fingers	15
Affagato – espresso, vanilla ice cream, biscotti	10
Premium Whitestone Cheeseboard – Lindis Camembert, Five Forks, Blue Dried pear, plum paste, crackers, caper berries, fruit cake	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.