

# À LA CARTE MENU

15% surcharge applies on Public Holidays \* Recommended wine match

## TO START

for the table:

**Lentil dip, spicy seeds and nuts, grilled piadina bread \$15**

**Marinated olives (home grown & European) and cheese straws \$15**

**Charcuterie; selection of NZ cured meats, sausages and pickles with house made sourdough \$28**

## TO FOLLOW

**Swordfish carpaccio, fennel cream, salad of apple & rhubarb**

*\* BEL CANTO Dry Riesling 2014 or Riesling 2014*

**\$24**

**Baked ricotta, smoked beetroot, black olive, pistachio, basil**

*\*Riesling 2007 or Riesling 2014*

**\$24**

**Buckwheat, candied butternut, house made fromage blanc, cress, chili, pumpkin seeds**

*\*BEL CANTO Dry Riesling 2014 or Riesling 2007*

**\$23**

**Pig head ballotine, crispy ears, poached quince, celeriac, brussel leaves**

*\*Chardonnay 2013 or Pinot Noir 2012*

**\$24**

**House made bresaola, sweet corn, watercress, roasted hazelnut, parmesan mayonnaise**

*\* BEL CANTO Dry Riesling 2014 or Riesling 2014*

**\$23**

## THE MAIN EVENT

**Potato gnocchi, roasted beetroot, parmesan velouté, candied walnut**

*\*Chardonnay 2013 or Chardonnay 2011*

**\$36**

**Market fish, pea & fennel salad, lemon purée, pancetta, tarragon butter**

*\*Chardonnay 2013 or VIRTUOSO Chardonnay 2013*

**\$38**

**Canterbury lamb rump, confit capsicum, courgette puree, pickled garlic, olive**

*\*Pinot Noir 2012 or PRIMA DONNA Pinot Noir 2012*

**\$44**

**North Canterbury Angus/ Hereford tender hung beef fillet, crispy beef cheek,  
roasted buttercup, soused shitake, watercress**

*\*MAESTRO Merlot Malbec 2009 or Merlot Cabernet 2012*

**\$44**

**Wild venison loin, house made black pudding, roasted rhubarb, horseradish pomme purée**

*\*MAESTRO Merlot Malbec 2009 or Merlot Cabernet 2008*

**\$43**

## TO SHARE

**Crispy slow cooked lamb shoulder, sweetbreads, Aligot, beetroot & walnut relish, green salad**

*\*Pinot Noir 2012 or PRIMA DONNA Pinot Noir 2012*

**\$80**

**Pegasus Bay Platter for Two**

**Lentil dip, spicy seeds and nuts - Mushroom and goat's cheese frittata, shallot vinaigrette -**

**Buckwheat - Soft cheese - Marinated olives - Charcuterie: selection of NZ cured meats, sausages and pickles**

**House made sourdough, Mt Grey olive oil (Waipara)**

*\*Suitable with any wine*

**\$80**

## SIDE ORDERS

**Seasonal potatoes \$10**

**Seasonal daily vegetable \$10**

**Fries, tomato sauce, mayonnaise \$8**

**Salad greens, pear, celeriac, sunflower, celery seed dressing \$10**