

Dinner Menu

Available from 4.30pm



STARTERS

Hunter's Terrine (DFA, GFA) 28
Wild Venison and Manuka Smoked Duck Terrine
with Pickled Cucumber and Caramelized Onion
Focaccia

Ocean Symphony Cocktail (DFA, GFA) 32
Seafood Cocktail with Salmon, Prawns, Mussels,
Calamari and Cocktail Dressing on Buttered
Brioche

Giant Salad (VG, DF, GFA) 25
Roasted Carrot and Parsnip, Puffed Quinoa
Pumpkin, Bell Pepper with Sundried Tomato,
Rocket Pesto, Watercress, and Rēwana Crumbs

Confit Aoraki Salmon (GF) 32
Poached Salmon on a Cucumber and Watercress
Jelly Bed, Served with a Citrus Salad

Sun-kissed Watermelon 28
on Greek Flatbread (V, DFA)
Feta, Honey, Fennel and Roasted Carrot Tapenade

Classic Seafood Chowder (GFA) 28
Creamy Seafood Chowder with Rēwana Bread

Horopito Crispy Chicken Taco 25
Tomato, Chili, Cucumber, Spring Onion, Banana
Blossom, Apple Salad and Minted Labneh

Three Sisters from the Sea 32
(Nō te Moana)
Prawn and Pāua Ravioli with Kina Crayfish Foam



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MAINS

BBQ Pygmy Pork Ribs (GF, DF) 49.5

With Truffled Corn & Duck Fat Potatoes

Canterbury Sirloin (GF) 55

Pleasant Point 300g Sirloin with Mash Potato, Smoked Pork Belly, Shallots and Shiraz Pan Jus

Lemon Fire-Grilled Half Chicken 49.5

With Minted Pea Purée & Salted Butter Baked Agria

Rosemary Lamb Loin (GF, DF) 59.5

Pleasant Point Lamb Loin with Balsamic-Glazed Endive, Daikon, Baby Beets & Cav Sav Jus

Pasta Green Harvest (VG, GFA, DF) 39.5

Fresh Pasta with Peas, Spinach, Asparagus, Grape, Artichoke, Walnut Pesto & Roast Tomato Coulis

Earth & Gold Risotto (V, GF) 39.5

Wild Mushroom Risotto with Aged Parmesan, Poached Egg and Manuka Honey Parsnip

Pleasant Point Butcher's Feast for Four 195

Grass-Fed Angus Beef, Venison Sausages, Lemon Roasted Chicken, Sticky Pork Ribs, Duck Fat Potatoes, Creamy Spinach & Mushroom, Truffle Bean Salad & Rēwana

Serves four people.

Sides

Duck Fat Potatoes 9.5

Side Salad 9.5

Buttered Mushrooms and Spinach 9.5

Truffle Fries 9.5

Mashed Potatoes 9.5

DESSERTS

Solar Flare Crème Brûlée 17.5

Passion Fruit Crème Brûlée with Peach Compote and Buttered Lemon Sponge

Eclipse Tart 17.5

Dark Chocolate Tart topped with White Chocolate Crunch and Pistachio Praline

The Red Star 17.5

White Chocolate Dome with Raspberry Mousse, Cookie Crumbs and Pineapple Jelly

Celestial Pear 17.5

Malbec Poached Pear with Vanilla Coconut Yoghurt

Options

(GF) Low Gluten

(VG) Vegan

(DF) Dairy free

(GFA) Low Gluten alternative

(V) Vegetarian

(DFA) Dairy free alternative

Gluten and other allergens:

Please advise the team of any allergies.

Our kitchen handles various ingredients. While we take precautions, cross-contamination may occur and we cannot guarantee an allergen-free environment.