

SMALL PLATES - designed to share

Warm citrus olives, fennel, burnt orange	16
Hand stretched flatbread, confit heirloom tomato, taleggio, Celtic salt	19
Market fish crudo, leek matchsticks, hazelnut, coconut, grapefruit, basil oil	28
Korean fried chicken, gochujang mayo, kimchi, daikon, sesame seeds	26
Wagyu beef kofta, smoked onion labneh, chilli, mint, baby coriander	28
Char siu pork skewers, yuzu kosho mayo, black garlic, pickled ginger, micro herbs	26
Mushroom parfait, shitake crumb, port wine gelee, pickled shallots, truffle oil, brioche soldiers	24

MEDIUM PLATES - designed for individuals or to share

Saffron seafood chowder with clams, prawns, fish, ciabatta	29
Cloudy Bay clams, Siracha butter emulsion, parsley, lemon, grilled bread	30
Market fish, Cloudy Bay clams, confit tomato beurre blanc, Niçoise olive tapenade	43
Chicken parmigiana, Manchego, chorizo, Romesco, charred tomato salsa	41
Potato gnocchi, mushroom, pinenuts, basil, parmesan	38
Smashed Angus burger, gochujang mayo, kimchi, fried shallots, cheddar, crispy-coated fries	36
Caesar salad, poached egg, sourdough crouton, anchovy & garlic emulsion	22
Add smoked chicken \$5 Add smoked salmon \$7	

LARGE PLATES - designed to share (allow 45 mins)

500g Lightly smoked Canterbury lamb shoulder, pumpkin hummus, salsa verde, zaatar, lamb jus	56
500g Market Place porchetta, butternut & sage puree, shaved fennel, green apple, chimichurri, shiraz jus	58

* Chef's recommendations

Vegetarian | Vegan | Dairy Free | Gluten Free | *Option Available

GRILL - served with wagyu tallow potatoes, Café de Paris, jus

200g Prime Canterbury Eye Fillet	55
250g Southern Stations Wagyu ribeye	75
300g Canterbury flat iron steak	50
200g Lamb rump	48

SIDES

Wagyu tallow potatoes, chimichurri, Grana Padano	19
Market salad, salsa verde, white balsamic dressing	15
Charred broccoli, toasted whole almonds, smoked yoghurt, dukkah	18
Buttered cabbage, miso, walnut & rye crumble, pecorino	18

TRUST THE CHEF - minimum of two people

Chef's sharing-style 4-course selection, designed to showcase the best of our seasonal local produce & sweet treats 8Opp

DESSERTS

Chocolate mousse, cashew crumb, orange tuille	18
Deconstructed tiramisu, beetroot, strawberry, chocolate & milk jelly, coffee mousse	19
Bombe Alaska, lemon curd, vanilla & pistachio ice cream	18
Banana cake, coconut ice cream, caramel sauce, pecan crumb	16

Local cheese selection, quince paste, dehydrated fruits, grapes, crackers
1 - \$18 | 2 - \$24 | 3 - \$30

the perfect dessert wine

Jules Taylor Late Harvest Sauvignon Blanc

RICH TROPICAL FRUIT & CITRUS

Small-batch late harvest, crafted with precision to create a lusciously sweet drop of honeyed gold. Bursting with vibrant aromas of passionfruit curd, apricot jam, caramelised fig, and delicate white florals, perfectly balanced by a refreshing acidity.

flambéed at your table

(30mL) 17 (375mL) 104