



Mains

Beef Ribeye **\$32.00**

Potato croquette, pea puree, sautéed greens, red wine caramelized shallots and a red wine sauce

Lamb Rump Risotto **\$32.00**

With whitestone windsor blue cheese, pumpkin, spinach, toasted pine nuts and lemon Brussel sprouts.

Soup of the Day **\$11.00**

Made with seasonal ingredients

Winter Vegetable Tagine **\$24.00**

Winter vegetable tagine of vegetables, mixed grains, chilies and preserved lemons

Pork Belly **\$30.00**

Pork belly braised in milk, carrot puree with a hint of cumin, crispy polenta cake, roasted beetroot, sautéed greens and an apple sauce jus

Fish of the Day **\$28.00**

Pan fried with potato gnocchi, spinach, leek, fennel shavings, citrus cream dressing and crispy carrot garnish

Chicken two ways **\$30.00**

Suffed chicken breast wrapped in bacon with a crumbed chicken truffle mousse, honey yams, silver beet and roasted potatoes, creamed mustard gravy

Sides

Creamy mash \$8.00

Sautéed greens \$8.00

Hand cut fries and aioli \$8.00

North Otago has fantastic local and regional produce, as we love to use these local seasonal products our menu is constantly changing. We are more than happy to adapt any of our dishes to cater for any allergies

