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## Mains

<b>Char Grilled Ribeye</b>	<b>\$34</b>
With Caramelized Onion Puree, Whitestone Gruyere + Bacon Croquettes, Confit Tomatoes, Onion Ring & Wilted Summer Greens With A Shallot Jus	
<b>Lamb Rack</b>	<b>\$34</b>
Pan Seared, With Potato Puree, Israeli Cous Cous Risotto, Mint + Walnut Pesto, Steamed Peas, Mint Jelly Gel + A Blueberry Jus	
<b>Pork Belly</b>	<b>\$32</b>
Braised + Herbed, With Aniseed Carrot Puree, Sticky Grains, Red Wine Poached Pear, Steamed Green Beans + Spinach, With An Oaty Crumble + Apple Cider Jus	
<b>Fish Of The Day</b>	<b>\$30</b>
Fresh Fillet, With Mussels + Clams, Chilli Lime Coconut Sauce, Green Beans, Zucchini + Wild NZ Spinach	
<b>Chicken</b>	<b>\$30</b>
Confit Chicken, With Garlic + Herb Buttered Gnocchi, Slaw + Homemade Ranch Dressing	
<b>Vege</b>	<b>\$28</b>
Ricotta Gundi, With Summer Vegetables, Mushrooms & A Burnt Butter + Sage Sauce	
<b>Sides</b>	
Confit Tomatoes	\$8.00
Sautéed Greens	\$8.00
Hand Cut Fries And Aioli	\$8.00
Tossed Garden Salad	\$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.