



## **DINNER MENU**

Available from 5pm to late

## BAKERS SELECTION

### BRUSCHETTA | \$9.50

toasted sourdough bread, mozzarella cheese, tomato, zucchini, black olives, and basil drizzled with avocado oil (v)(h)

### CHEESY GARLIC BREAD | \$11.00

toasted classic baguettes generously spread with herb and garlic butter and parmesan cheese, served with roasted garlic and cherry tomato salsa (v)

### TE WHATI I TE TARO (Breaking the Bread) | \$13.00

rēwena paroa, traditional Māori potato bread infused with pinenuts and horopito, served with seaweed and sesame home churned butter, organic cold pressed flaxseed oil and kawakawa mango relish (n)(v)(h)

### ARTISAN BREADS TO SHARE | \$14.00

a selection of ciabatta and focaccia bread served with aromatic dukkah, extra virgin olive oil, watercress and pikopiko pesto. Gluten-free bread option also available (v)(n)

🍷 *Match with: Te Hana Reserve Cuvee 200ml - \$15*

## ENTREE

### TE WHAKARITE IT E PALATE | \$12.50

#### (Preparing the palate)

smoked eel mousse served with toasted sourdough crostini and pickled cucumber served on the stone from the riverbed of the Waimakariri river in Christchurch. The eel is sourced from Tauranga (h)

🍷 *Match with: Greywacke Pinot Gris - \$15*

### CHEF'S SOUP CREATION OF THE NIGHT | \$14.00

served with a warm crusty dinner roll and unsalted butter (h)

### GOLDEN CAMEMBERT WEDGES | \$16.00

deep fried served with a spicy plum sauce and microgreens (v)

🍷 *Match With: Black Barn Rose - \$14*

### TE KAINORA PAOA (Smoked Venison) | \$21.50

Balclutha, South Otago venison marinated with horopito, juniper, manuka honey and mustard, lightly smoked and served with a salad of pickled beetroot, fresh seasonal greens, and local Kahurangi creamy blue cheese (gf)

🍷 *Match with Hunky Dory Organic Pinot Noir (vegan) - \$12*

### NEW ZEALAND SALMON THREE WAYS | \$22.00

hot smoked salmon served on crispy potato and horopito rosti, beetroot and vodka cured salmon gravlax, salmon croquette with wasabi aioli, caviar and refreshing sorbet

🍷 *Match with: Saint Clair Origin Chardonnay - \$12*

### DUKE'S SEAFOOD CHOWDER | \$21.00

hearty chowder packed with New Zealand seafood

🍷 *Match with: Huia Organic Sauvignon Blanc (vegan) - \$13*

### LINGUINI PASTA | \$19 ENTREE | \$25 MAIN

fresh pasta tossed in creamy basil and parsley pesto finished with grilled vegetables, peas, baby spinach and parmesan cheese (v)(n)

*add grilled chicken extra \$4.00*

*add ham extra \$4.00*

*add bacon extra \$4.00*

*add prawns extra \$5.50*

🍷 *Match with: Mills Reef Pinot Gris - \$12*

## SALADS

### THE DUKE'S SALAD (V, GF) | \$17.00 ENTREE | \$25.00 MAIN

garden greens, pickled fennel, honey carrots, cucumber, goat's milk feta cheese, cherry tomatoes, baby radish, slow roasted new potatoes, with orange and honey dressing (v)(h)

*add tofu extra \$4.00*

*add lemon chicken extra \$4.00*

*add smoked salmon extra \$5.50*

*add Cajun spiced seared angus beef \$5.50*

*add grilled prawns extra \$5.50*

🍷 *Match with: Opawa Rose (vegan) - \$13*

### CAESAR SALAD (GF) | \$17.00 ENTREE | \$25.00 MAIN

baby cos lettuce, crisp manuka cured bacon, gluten-free garlic croutons, parmesan cheese, Caesar dressing, anchovies, poached free range egg

*add tofu extra \$4.00*

*add lemon chicken extra \$4.00*

*add smoked salmon extra \$5.50*

*add Cajun spiced seared angus beef \$5.50*

*add grilled prawns extra \$5.50*

🍷 *Match with: Mills Reef Reserve Chardonnay - \$14*

(gf) gluten free; (n) contains nuts; (h) healthy eating; (v) vegetarian

## MAIN COURSE

### LEMON AND THYME INFUSED FREE RANGE CHICKEN BREAST | \$37.00

with hazelnut, corn, and herb stuffing, served with creamy potato mash, roasted summer vegetables, tempura of pikopiko fern and old-fashioned gravy

🍷 *Match with: Black Barn Chardonnay - \$15*

### GRAIN-FED PORK PLATE | \$37.00

slow cooked pork belly, sous vide pork loin, black pudding polenta, butternut squash puree, green beans, sweet and sour red cabbage, pork crackling, and apple emulsion (gf)

🍷 *Match with: The Mediator Pinot Noir - \$15*

### MANUKA SMOKED DUCK | \$39.00

twice cooked duck breast served with potato fondant, baby vegetables, micro rainbow radish and cherry brandy sauce (gf)

🍷 *Match with: Misha's Vineyard Pinot Noir - \$14*

### HIGH COUNTRY MERINO LAMB RUMP

| \$41.00

grown in the southern high country, this lamb rump is pan roasted to medium rare, served on parmesan risotto, dukkha crumbed sweetbreads, exotic mushroom, baby vegetable, pan jus and snow pea tendril (h)(n)

🍷 *Match with: Esk Valley Merlot cabernet sauv Malbec- \$13*

### PRIME ANGUS EYE FILLET OF BEEF WITH BRAISED BEEF CHEEKS | \$42.00

our beef is grass-fed and sourced from Annandale, near Ashburton in Canterbury (South Island). Eye fillet is wrapped in prosciutto, grilled to your liking and beef cheeks are slow cooked for four hours served with herb and kumara rosti, wilted spinach, candid walnut, kawakawa leaf and Mills Reef shiraz and shitake mushroom jus (gf)

🍷 *Match with: Yalumba Samuels Collection Barossa Shiraz (vegan) - \$12*

### LINE CAUGHT FISH | \$39.00

with steamed green lipped mussels and tuatua served on lobster bisque sauce, new season potatoes, baby radish and salsa verde (gf)

🍷 *Match with: Saint Clair Origin Chardonnay - \$12*

### VEGETARIAN TAGINE | \$32.00

saffron, preserved lemon, apricot, couscous, toasted almonds, and chickpeas (v)

🍷 *Match with: Misha's Vineyard Riesling - \$14*

### FILO PARCEL | \$30.00

golden baked filo filled with char grilled vegetables, brie cheese, cashew nuts, caramelised onion relish and sesame seeds (v)

🍷 *Match with: Saint Clair Origin Merlot - \$12*

## Side dishes to share

### ROASTED HERITAGE CARROT | \$10.50

maple and Dijon mustard roasted carrot infused with garlic and parsley (h)(vegan)(gf)

### ROASTED BABY BEETROOT | \$9

with walnuts, rocket, feta, pomegranate molasses, red onion (h)(gf)

### STEAMED VEGETABLES | \$9

seasonal vegetables tossed in avocado oil (h)(vegan)(gf)

### DUCK FAT ROASTED POTATOES | \$9

new season agria potatoes infused with thyme, rosemary and garlic (gf)

(gf) gluten free; (n) contains nuts; (h) healthy eating; (v) vegetarian

## DESSERT

**ORANGE, MANUKA HONEY AND  
KAWAKAWA BAKED CUSTARD** | \$15.00  
with a caramelised crust and almond biscotti

**CHOCOLATE TEXTURE** | \$16  
dark chocolate fondant with white chocolate mousse and  
chocolate crumble  
🍷 *Match with: Gonzalez Byass Nectar Pedro Ximenez - \$12*

**LEMON AND PASSIONFRUIT MERINGUE TART** | \$16  
served with fresh seasonal berries  
🍷 *Match with: Huia Organic Riesling (vegan) - \$14*

**SPICED APPLE AND SEASONAL  
FRUIT CRUMBLE** | \$15.00  
with a crunchy buttery top and served with star anise  
anglaise homemade hokey pokey ice cream

## SIGNATURE CHEESE BOARD SELECTION

**PUHOI VALLEY GORGONZOLA-STYLE BLUE  
KAPITI TUTEREMOANA CHEDDAR  
GRINNING GECKO SOFT WHITE RIND (BRIE STYLE)**

served with a selection of breads, biscuits, crackers, fruit paste,  
celery, apple segments and grapes.

Portion sizes for each of the cheeses is approximately 60 grams

*One choice selection* | \$17  
*Two choice selection* | \$21  
*Three choice selection* | \$25

**Selection of ports to complement your cheese selection**

*Taylor's Fine Ruby* | \$12  
*Graham's 10 year* | \$16  
*Taylor's 20 year* | \$22