



Entrees

Soup of the Day	\$14
Made with fresh seasonal ingredients. Served with toasted ciabatta + butter	
Confit Duck Leg	\$18
Served with roasted apples, toasted walnuts + balsamic reduction	
Pea + Marinated Ricotta Salad	\$16
With broad beans radish, mint, spring onion + spiced pistachios	
Seared Scallops	\$18
With apple, coriander salad, pea puree + burnt lemon butter	
Kumara Falafel	\$16
With quinoa tabbouleh, cucumber raita + mango chutney	

To Share:

Antipasti Platter	Small	\$26	Large	\$34
A selection of house made breads served with local cheese, house made pickles + chutneys				
Breads & Dips	Small	\$18	Large	\$26
House made dips + butters served with a selection of breads				

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.