



Mains

Chargrilled Ribeye	\$35
Semi-dried tomato, Windsor Blue potato dauphinoise, wilted greens + thyme jus	
Pan Roasted Chicken Breast	\$33
Creamed corn, broccolini, hasselback potatoes + gremolata	
Baked Whitestone Camembert	\$32
With spiced tomato relish, wilted greens, focaccia sticks + house mustard	
Grilled Lamb Fillet	\$35
Served medium, with hummus, hasselback potato, green beans + roasted puttanesca sauce	
Slow Roasted Pork Belly	\$34
With coconut rice, spring onion, coriander, granny smith salsa + sticky Asian reduction	
Pan Seared Market Fish	\$33
With potato, pea, spring onion + herb salad. Horseradish crème + house mustard	

Sides

Seasonal Greens with Gremolata	\$8.00
Hand Cut Fries + Aioli	\$8.00
Tossed Garden Salad	\$8.00
Toasted House made Breads	\$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.