

SET MENU



TO START

Breads and Central Otago olive oils

ENTRÉE

Creole Chicken

Thyme dressing, pickled cucumber, seasonal leaves
(DF) (GF)

Popcorn Cauliflower

Gusto apple syrup, hazelnut (V)

MAIN

Beef Cheek

Butter mash, toasted almonds, merlot & peppercorn
sauce (GF)

Pan Roasted Fish

Asparagus, pea puree, new potato,
smoked miso hollandaise (DFO*) (GFO*)

Potato Gnocchi

Harissa, roasted pumpkin, toasted almonds,
pickled red onion (DF) (V)

Central Otago Thyme Rubbed Chicken Breast

Harissa hummus, crispy chicken skin mint yogurt,
dressed seasonal leaves (GF) (DFO*)

DESSERT

Mango Cheese Cake

Roasted white choc, fruit puree, vanilla cream (GF)

Raspberry Sorbet

Berry compote (GF) (V) (DF)

Orange Cake

Citrus syrup, Thyme & citrus crème fraiche (VO*)

(GFO*) Gluten Free Option (DFO*) Dairy Free Option
(GF) Gluten Free (DF) Dairy Free (V) Vegan (VEG) Vegetarian

PLEASE ADVISE OUR STAFF OF ANY FOOD ALLERGIES

Thank you for choosing us today, we hope you had an
enjoyable experience. If you have anything you would
like to share with us then please do get in touch.

Feel free to write us a review on Trip Advisor or our Facebook page.