

A la carte

Appetisers \$11

Nan-e-Bakshi - baked Persian flat bread, warm cheese, herb pesto

Babaganoush - aubergine, tomato, pita bread, za'atar

Vishnofka - chilled house made sour cherry brandy infusion -
ideal to start or between courses.

House made charcuterie bites (pick & mix)

Two people, choose four bites \$30

Four people, choose six bites \$60

Game terrine, fruit, nuts

Venison bresaola, parmesan

Smoked hock rillettes, duck fat, pickles

Heritage pork shoulder prosciutto, pimentón, grissini

Poussin parfait, onion marmalade

Venison and fennel sausage, wholegrain mustard

Thar salami, fennel

Heritage pork pancetta, pickled turnip

Boar coppa, olive oil



Entrées \$16.5

Grilled ox tongue, mustard, beetroot slaw

Pan fried venison black pudding, duck fat toast, watercress

Braised octopus, red wine, tomato, chorizo, saffron aioli

Baked scamorza, celeriac, rocket pesto, North Canterbury truffle

Mains \$36

Pan roasted venison fillet, Pedro Ximenez marinade, witloof,
pine nuts, raisins

Pheasant cotechino, lentils, leek, labneh

Red wine braised goat shoulder, tomato, olives, capers, anchovy
saffron pappardelle

Salt baked beetroot, labneh dill, capers, vermouth

Ling tagine, olives, tomato, saffron, preserved lemon

Vegetable sides \$8.5

Crispy potatoes, fennel mayonnaise

Leaf salad, sherry vinaigrette, cashew dukkah

Collard greens, celeriac, anchovy, chilli, fennel



Dessert

\$16

Dark chocolate & brandy mousse, candied orange, toasted nuts
'Dark & Stormy' steamed rum & ginger pudding, maple ice cream
Spiced pumpkin pie, candied pumpkin, smoked almond praline
A bowl of ice cream or sorbet, choose three scoops -
bitter chocolate, vanilla, black doris plum, maple,
every berry sorbet (v), passion fruit coconut (v)

Cheese \$38

A selection of New Zealand cheeses with biscuits, crackers,
fruit and nuts

Goes down a treat with the Churchill's 10 year Tawny Port \$14

