



SNACKS

Warmed marinated mammoth olives 14 shaved parmesan

Oysters 1/2 doz market price

Au natural w mignonette / tempura

Mary's grazing board 90

Locally made lamb salami, Italian prosciutto, hot smoked Akaroa salmon, Whitestone aged cheddar & windsor blue, pepperoncini, pickled onions, cornichons, our rooftop honey, quince paste, green tomato and jalapeno chutney, lavosh, grilled sourdough

SMALL PLATES

Slow roasted beetroot bruschetta 23 Wairiri buffalo stracciatella, fennel jam, herb pesto

St. Louis pork ribs 26 Apricot bourbon glaze, pineapple salsa, crispy onions

Buttermilk fried chicken 24

Avocado lime crema, bread and butter pickles, chipotle aioli



LARGE PLATES

Angus beef & bacon burger 29.50

Truffle mustard, smoked cheddar, whiskey onion jam w beef dripping fries

Chicken, bacon, caesar salad 29

Chargrilled chicken breast, anchovies, bacon lardons, soft boiled egg, cos lettuce

Classic fish & chips 33

Crispy beer battered gurnard, tallow fries, peas, coriander lime tartare

300g Canterbury angus scotch ribeye 45

Grass fed angus beef, béarnaise, petite salad, beef dripping fries

SIDES

Thickcut beef dripping fries 14

Battered onion rings w truffle aioli 14

Green salad w balsamic vinaigrette 14

Honey mustard seed slaw 14



Desserts

New Zealand cheese board selection

Two selections **25** Five selections **55** Market cheeses served with wafers, walnut loaf, chutney & quince paste

Caramelised vanilla custard tart 18

Malibu compressed pineapple, Coconut sorbet, freeze dried mandarin

Strawberry & rhubarb crumble 18

Traditional English crumble served w ice cream & créme anglaise

Classic kiwi ice cream sundae 17

Traditional accompaniments served complete w cherry on top

Your choice of Chocolate fudge | Strawberry compote | Salted caramel

