

Starter

- Freshly Baked Good Honest Loaf | 17
sage & onion loaf w extra virgin olive oil & confit garlic butter
- Pacific Oysters 1/2 Doz. | M/P
au natural w mignonette | rhubarb granita | tempura
- Charred Maple Bacon | 14
house dry-cured, thick cut w pure maple syrup – per 100gm
- Angus Beef Cheek Croquette (3) | 15
celeriac purée, aged parmesan

Entrée

- Canterbury Duck Liver Parfait | 26
pickled rhubarb, preserved plums, hazelnuts
- Grass Fed Beef Steak Tartare | 24
cured egg yolk, pickled onions, black garlic butter
- Tomato & Ricotta Bruschetta | 23
honey ricotta, prosciutto, semi-dried cherry tomatoes
- Haku Kingfish Crudo | 26
citrus, avocado, ginger jelly, coriander yuzu dressing

Main

- Coastal Spring Lamb Rump | 46
truffle creamed leeks, peas, asparagus, ricotta gnocchi
- Butternut Pumpkin Risotto | 39
pecorino romano, macadamia, preserved lemon
- Pan-Fried Akaroa Salmon | 48
lemon yoghurt, charred broccolini, sweet corn salsa, avocado crema
- Prosciutto Wrapped Chicken Ballotine | 46
parsnip vanilla puree, oyster mushrooms, macadamia, cognac & dijon volute

Side

- Honey glazed carrots w roasted pecan | 16
- Cauliflower & cheese | 16
- Steamed broccolini & béarnaise | 16
- Battered onion rings w truffle aioli | 14
- Green salad w balsamic vinaigrette | 14



The Grill

Served with garlic & thyme gratin & your choice of sauce or butter

- 300gm Greenstone Creek Scotch | 65
premium grass-fed New Zealand beef, marbling score of 4+ required on every cut, then aged to perfection
award winning beef at the World Steak challenge 2021, 2022, 2023 & 2024
- 200gm Pure South Fillet | 59
55-day aged, handpicked grass-fed prime steer - New Zealand's only 100% farmer owned co-operative
- 500gm Angus x Hereford OP Ribeye | 98
grass-fed Canterbury beef - cross between the best, bigger size, biggest flavour
- 300gm Silverfern Farms Sirloin | 55
hand selected, aged, grass fed, pasture raised, certified Net Carbon Zero
- 450gm Canterbury Angus T-bone | 74
21-day aged, grass fed Canterbury black angus beef
- 300gm Southern Stations Wagyu Striploin MBS 7+ | 92
Canterbury grown, Japanese genetics, grain finished

Share?

Your choice of two sides & two sauce per dish

- 1.2kg Canterbury Lamb Shoulder | 125
slow cooked in merlot & thyme braise – rich, full bodied and delicately tender
- 600gm Chateaubriand of Greenstone Creek Angus Beef | 139
award winning, aged & marbled centre cut fillet - a buttery and tender prime cut
- 1kg Greenstone Creek Dry-aged OP Prime Rib | 170
premium grass-fed New Zealand beef, slow cooked to medium, truffle mustard rubbed
available only on Friday & Saturday or by prior arrangement
- Mary's Butchers Board | M/P
three hand selected premium cuts served w the appropriate accoutrements to enhance your meat

- Potato | 14
Garlic & thyme gratin
Beef dripping fries
Truffle agria mash
Beef tallow roasted

- Sauce | 6
Port wine & thyme jus
Mushroom & garlic jus
Truffle peppercorn mustard
Béarnaise

- Butter | 6
Café de Paris
Black garlic
Perigord truffle
Cowboy

Dessert

- 70% Dark Chocolate Amaretto Marquise | 21
mascarpone cream, mandarin, yoghurt ganache
- Jersey Milk & Honey Panna Cotta | 20
lemon curd, freeze-dried Manuka honey, vanilla sponge
- Strawberry Rhubarb Crumble | 18
traditional English crumble served with ice cream and crème analgise
- Kapiti Vanilla Bean Ice Cream Sundae | 17
your choice of topping:
chocolate fudge / strawberry compote / salted caramel
- Market Cheese
rooftop honey, walnut loaf, chutney & quince paste
2 selections | 25 / 5 selections | 55

Liqueur Coffee

- Affogato | 14
espresso shot over vanilla bean ice cream
- Add One Liqueur | 14
Your choice of: Cointreau / Baileys / Frangelico / Kahlua / Grand Marnier / Drambuie / Amaretto / Irish whiskey

Mary's Liquid Desserts

- Chocolate Crush | 24
vanilla vodka, chambord, creme de cacao, simple syrup, cream
- Tennessee Crumble | 24
spiced whisky liqueur, apple juice, cinnamon, cream
- Cherry Bakewell | 24
amaretto, raspberry liqueur, lemon, egg white

Book Your Reservation Now

