

CANTERBURY FEAST

Served in the style of a traditional feast with shared plates, sauces & sides for guests to share

TO START

Freshly Baked Grizzly Milk loaf

Confit garlic butter

Greenstone Creek Beef Tartare

Cornichons, cured egg yolk, aged parmesan, pommes paille

Yellowfin Tuna Ceviche

Passionfruit leche de tigre, toasted coconut, mango, pickled red onion

Salt-Baked Beetroot Carpaccio

Wairiri buffalo stracciatella, coppa, smoked tomato, puffed grains, sherry vinaigrette

MAIN

Truffle Mustard-Rubbed Black Origin Wagyu scotch

Port and thyme jus

Coastal Spring Lamb Rump

Gremolata, crispy shallots

Herb-Roasted Free-range Chicken Thighs w Chicken Gravy

Seasonal vegetables, salads and potato side to match

TO FINISH

Strawberry Rhubarb Crumble

Served with creme anglaise and vanilla bean ice cream



BLOODY MARY'S
BAR • LOUNGE • GRILL