

MENU

From the land straight to your plate

SMALL PLATES

House baked cob loaf, pink peppercorn butter	15
Canter Valley duck liver parfait, toasted brioche, pickled onion, macadamia, cacao	22
Crispy weetbix fried chicken, ranch, chili pickles	25
Saffron seafood chowder with mussels, market fish, clams, cornbread	24
Mushroom croquettes, pickled shallots, chimichurri aioli, candied walnuts	24

LARGE PLATES

Canterbury Angus eye fillet (200g), kumara puree, prosciutto, red wine jus	55
Pan-seared fish of the day, torched carrots, citrus beurre blanc	42
Canterbury beef short rib, parsnip puree, crispy onion, star anise jus	50
Spinach and ricotta tortellini, cherry tomato velouté, basil, pecorino	35
Whisky glazed half chicken, corn puree, salsa verde	39
Mushroom risotto, Wairiri stracciatella, pine nuts, chives, chervil	36

MEDIUM PLATES

Triple cooked potatoes, chimichurri, grana padano	16
Charred broccolini, buttermilk, dukkah	16
Charred brussel sprouts, pancetta, pecorino, candied walnuts	16
Smoked chicken caesar, boiled egg, grana padano	16

SIGNATURE DISHES

<i>Serves 2-3 people Please allow 45 minutes</i>	
SILERE ALPINE ORIGIN LAMB SHOULDER served with house made jus	75
CANTERBURY 700g OP RIB FLINTSTONE served with house made jus, cooked to your preferred temperature. If you prefer your steak sliced, please ask your server.	90

MARKET PLACE

Restaurant & Bar

TRUST THE CHEF 75pp

Let's face it, there's so many great locally sourced dishes to choose from. Can't decide? Trust our Chefs.

Our Trust the Chef shared dining option is designed to showcase the best of our menu. Everyone will get to taste the best of Canterbury.

Please ask your server to see our Trust the Chef menu with suggested wine pairings.

DESSERTS

Crème brûlée, brown butter shortbread	18
Burnt basque cheesecake, blueberry compote, praline	18
Sticky date pudding, salted caramel, vanilla ice cream	18
Cheese selection, oat crackers, quince, grapes	30