

## SMALL PLATES - designed to share

Warm citrus olives, fennel, burnt orange 🍷🍷🍷	16
Hand stretched flatbread, confit heirloom tomato, taleggio, Celtic salt 🍷	19
Market fish crudo, leek matchsticks, hazelnut, coconut, grapefruit, basil oil 🍷🍷	28
Korean fried chicken, gochujang mayo, kimchi, daikon, sesame seeds 🍷	26
Wagyu beef kofta, smoked onion labneh, chilli, mint, baby coriander 🍷	28
Char siu pork skewers, yuzu kosho mayo, black garlic, pickled ginger, micro herbs 🍷	26
Mushroom parfait, shitake crumb, port wine gelee, pickled shallots, truffle oil, brioche soldiers 🍷	24

## MEDIUM PLATES - designed for individuals or to share

Saffron seafood chowder with clams, prawns, fish, ciabatta	29
Cloudy Bay clams, Siracha butter emulsion, parsley, lemon, grilled bread 🍷*	30
Market fish, Cloudy Bay clams, confit tomato beurre blanc, Niçoise olive tapenade 🍷	43
Chicken parmigiana, Manchego, chorizo, Romesco, charred tomato salsa	41
Potato gnocchi, mushroom, pinenuts, basil, parmesan 🍷🍷🍷*	38
Smashed Angus burger, gochujang mayo, kimchi, fried shallots, cheddar, crispy-coated fries	36
Caesar salad, poached egg, sourdough crouton, anchovy & garlic emulsion 🍷* 🍷* 🍷*	22
Add smoked chicken \$5   Add smoked salmon \$7	

## LARGE PLATES - designed to share (allow 45 mins)

500g Lightly smoked Canterbury lamb shoulder, pumpkin hummus, salsa verde, zaatar, lamb jus 🍷🍷	56
500g Market Place porchetta, butternut & sage puree, shaved fennel, green apple, chimichurri, shiraz jus 🍷	58

\* Chef's recommendations

🍷 Vegetarian | 🍷 Vegan | 🍷 Dairy Free | 🍷 Gluten Free | \*Option Available

## GRILL - served with wagyu tallow potatoes, Café de Paris, jus

200g Prime Canterbury Eye Fillet 🍷	55
250g Southern Stations Wagyu ribeye 🍷 ← MBS score 7+	75
300g Canterbury flat iron steak 🍷	50
200g Lamb rump 🍷	48

## SIDES

Wagyu tallow potatoes, chimichurri, Grana Padano 🍷 🍷*	19
Market salad, salsa verde, white balsamic dressing 🍷🍷🍷	15
Charred broccoli, toasted whole almonds, smoked yoghurt, dukkah 🍷🍷🍷*	18
Buttered cabbage, miso, walnut & rye crumble, pecorino 🍷	18

## TRUST THE CHEF ← minimum of two people

Chef's sharing-style 4-course selection, designed to showcase the best of our seasonal local produce & sweet treats 8Opp

## DESSERTS

Chocolate mousse, cashew crumb, orange tulle 🍷	18
Deconstructed tiramisu, beetroot, strawberry, chocolate & milk jelly, coffee mousse 🍷	19
* Bombe Alaska, lemon curd, vanilla & pistachio ice cream 🍷 <sup>flambéed</sup> <u>at your table</u>	18
Banana cake, coconut ice cream, caramel sauce, pecan crumb 🍷🍷🍷	16

Local cheese selection, quince paste, dehydrated fruits, grapes, crackers  
1 - \$18 | 2 - \$24 | 3 - \$30

the perfect dessert wine  
**Jules Taylor  
Late Harvest  
Sauvignon Blanc**  
↑ RICH  
TROPICAL FRUIT  
& CITRUS

Small-batch late harvest, crafted with precision to create a lusciously sweet drop of honeyed gold. Bursting with vibrant aromas of passionfruit curd, apricot jam, caramelised fig, and delicate white florals, perfectly balanced by a refreshing acidity.

🍷 (30mL) 17  
🍷 (375mL) 104

**MARKET  
PLACE**  
Restaurant & Bar