



Beginnings

Hot **bread selection** served w freshly made dips and spreads \$11

Fresh **baked bread** w smoked paprika & roasted garlic butter \$9

Bruschetta

- Fresh **tomato**, basil and Manuka feta on toasted ciabatta served w olive oil \$11

- Aoraki **smoked salmon** w cream cheese, fresh chives & avocado oil on toasted ciabatta \$15

Duck liver **pate** w toasted breads and caramelised onion \$13

Antipasto platter for two. A selection of award winning Whitestone cheeses, accompanied by salamis, Aoraki salmon, fresh fruit and condiments \$25

Soup

- Chef's **soup** of the day \$10
- Smoked fish and sweet potato seafood **chowder** served in a crisp toasted cob loaf \$14

Entrées

Cleveland **oyster** trio

~Lemon battered

~Salmon roe

~Fresh

1/2 doz \$16

full doz \$30

Fried **calamari** rings w chilli coriander noodles and a citrus dressing \$16

Corn fed **chicken** salad w garlic crouton, crispy bacon, parmesan cracker, soft boiled egg & anchovies aioli \$17

Smokey barbeque **kangaroo** loin, lightly seared served on potato hash cakes w tangy aioli

\$21

Breaded **ravioli** w sundried tomato, feta and toasted cashews, sautéed in garlic butter

\$16

Sweet Corn **fritter** w roast vegetable hummus and micro green salad

\$15

Mains

Roast **pork** fillet w a five spice crust, roasted potatoes, a pineapple sage jus and golden crackling

\$30

Honey & orange glazed Canterbury **duck** breast on sautéed vegetable stack w blueberry jus

\$31

Crispy fried **chicken** breast in a garlic & mustard crust on basmati rice w cherry tomato & mango chutney

\$26

Angus Pure **beef** fillet on potato gratin w mushroom medley and horseradish jus

\$34

Risotto duo w braised leeks and roasted baby vegetable paratha \$26

Seared Canterbury **lamb** rump on kumara and parsnip rösti w a minted kiwifruit salsa and red wine jus

\$32

Chef's choice **pasta** of the day

\$25

Fish of the day - today's selection

\$29

All mains will be accompanied by salad or seasonal vegetables for the table

Desserts

- Sorbet sundae : Layers of fruit sorbet drizzled w passionfruit & mint salsa \$9
- Roast banana **bavarois** w caramel cream & brandy snap \$12
- Blackforest dessert **pasta** w berry compote, chocolate ganache and vanilla sugar \$12
- Baked Granny Smith **apple** w raisin and cinnamon stuffing served with fresh anglaise and vanilla pod ice-cream \$10
- Caramello **wontons** w pure vanilla ice-cream and chocolate ganache \$9
- Whitestone **cheeseboard** for two, featuring a selection of the award winning local cheeses, fruit and crackers \$25
- Cheesecake of the day** \$11
- Fondue for two**, milk chocolate dipping fondue, accompanied w seasonal fresh fruits & sweets \$18

Chocolate

- Hot chocolate** - Melted milk chocolate layered with hot milk & creamy froth \$4.5
- Moccacino** - Melted milk chocolate layered with hot milk and topped with a shot of espresso \$5
- Intense, dark **chocolate shot** served in an espresso cup w chocolate chip cookie \$6
- Dark, rich, melted **mocha chocolate shot** served in an espresso cup w chocolate chip cookie \$6