

## Snacks

### True South Charcuterie Platter \$85

Zamora cured meats, a selection of NZ cheese, local honeycomb, pickles and ciabatta

### Warm Marinated Olives \$12

### Spiced Cashew Nuts \$7

### Proper Kumara crisps \$4

### Proper Sea Salt crisps \$6

## Soups, Sandwiches and Pasta

### Roast Pumpkin Soup \$15

Chestnut mousse, savoury granola, pumpkin seed lavosh

### Croque Madame \$18

Local shaved ham, Country style loaf, Gruyere, bechamel, fried free range egg, cornichons

### French Roll with Prosciutto \$16

Herb pesto, bocconcini, rocket, balsamic

### Leelands Lamb Souvlaki \$24

Flat bread, hung yoghurt, watercress, mint pistou, avocado, pickled red onion

### Savannah Beef Burger \$25

Manuka smoked Evansdale brie, Havoc bacon and horopito jam, Lettuce, gherkin, porcini and portobello mushroom ketchup, toasted brioche bun

### Rustichella Casareccia Pasta

Mascarpone crème, cheese, mushroom, chive, pine nut pangritata **\$22**

or

Rangiora duck, tomato and porcini ragu, Parmigiana Reggiano, crispy duck pangritata **\$28**

or

Creamy Paua 'bolognaise', chive, kawakawa oil **\$38**

## Sides

### Roasted Baby Beets \$12

Goat's cheese, pistachio dukkah

### Cauliflower and Cheese \$8

Cheese sauce, pine nut crumble

### French Fries

Truffle salt, parmigiana Reggiano, aioli **\$11**

or

NZ Marlborough Pacific flakey sea salt, aioli **\$9**

## Sweets and Cheeses

### Three Seasonal New Zealand Cheeses \$35

Otago honeycomb, medjool dates, fruit, crackers

### Vanilla Crème Brûlée Tart \$14

Mandarin meringues, lemon sorbet

### Warm Apple Tart Tatin \$14

Green apple compote, vanilla mascarpone ice cream

### Artisan Sorbet and Ice Cream Selection \$13

Three flavours, daily selection