GCB DINNER MENU

Served from 5pm

SMALL PLATES

WARMED BREAD 16
Honey & garlic whipped butter & local olive oil (V)

AKAROA MARINATED OLIVES 14
With rosemary, chilli & orange (VG)

MUSHROOM PÂTÉ 20.50
With B&B pickles, onion gel, croutons & truffle oil (VG)(GFA)

FRIED CHICKEN 21
Marinated thigh, hot honey & Kiwi onion dip (GF)

CRISPY CALAMARI 20.50
Squid ink aioli & fermented blueberry kimchi (GF)

FOCACCIA BRUSCHETTA 20.50
Whipped goat cheese with pickled grapes, candied nuts & honeycomb

CRISPY PORK BELLY BITES 20
Saffron apple ketchup, watercress & pickled red onion (GF)(DF)

AKAROA SALMON TARTARE 23
Avocado, pickled cucumber, yuzu & elderflower gel, rice wafer with nori salt (GF)(DF)

ROYALBURN LAMB RIBS 24
Honey & mint glazed, raita, NZ herb furikake (GF)(DFA)

SOUP OF THE DAY 18.50
Served with a warmed bread roll

V Vegetarian | VA Vegetarian Available | VG Vegan | VGA Vegan Available | GF Gluten Free | GFA Gluten Free Available| DF Dairy Free | DFA Dairy Free Available

Please inform a team member if you have any allergies or intolerances.
Our dishes are prepared fresh in our kitchen, trace allergens may be present.

MAINS

AGED ANGUS BEEF
Served with baby carrots, carrot puree & jus lie (GF)
Sirloin 300g **37**
Ribeye 250g **42**

AKAROA SALMON 37
Skin on, grilled broccolini, pickled fennel, and lemon & watercress cream (GF)

ROASTED CAULIFLOWER 29
With toasted tamari almonds, seeds, pickled grapes & fermented blueberry kimchi (VGA)(GF)

SOUTH CANTERBURY VENISON 32
With spinach puree, smoked parsnip & blackberries (GF)(DF)

CRISPY NEW ZEALAND PORK BELLY 34.50
Kumara puree, burnt leeks & pan gravy (GF)(DF)

SPINACH & MUSHROOM MEDLEY RISOTTO 34.50
Pecorino cheese and blistered cherry tomatoes (GF)(V)

CRAYFISH CHOWDER 33.50
With green-lipped mussels, squid, tempura prawns, served with lemon & herb butter & a baked bread roll

PRAWN TAGLIATELLE 32
With sun-dried tomatoes, onion, garlic, preserved lemon, rocket & a smoked chilli butter

SHARING PLATES

SUITED FOR 3-4 GUESTS

SLOW ROASTED CANTERBURY LAMB OYSTER 95
Served with buttered greens & horopito jus (GF)(DFA)

WHOLE FISH 70
Sustainably caught, pickled fennel slaw, toasted almonds & preserved lemon dressing (GF)(DF)

GARDEN SALADS

ROASTED BEETROOT SALAD 27.50
Roasted beetroot, chèvre feta, candied walnuts, pickled cucumber & fennel, olive soil & shanklish crumbs (GF)(V)

CHATEAU CAESAR 25.50
Baby cos, anchovies, prosciutto, soft-boiled egg, croutons, parmigiano reggiano (GFA)(DFA)
Add chicken + 8 Add gravlax salmon + 10

SUMMER PEACH, PRAWN, & KUMARA SALAD 29.50
Grilled peaches with poached prawns, cashews, kumara, pickled onions, radish & watercress (GF)(DF)(VGA)

NEW POTATO SALAD 32
With pickled cucumber, olives, green beans, egg yolk gel & gravlax salmon (GF)(DF)

SIDES 16

POTATO GRATIN with crème fraîche (GF)(V)

DUCK-FAT ROASTED POTATOES with a thyme & caramel sauce (GF)(DFA)

KUMARA PURÉE with pistachio soil & watercress (GF)(DF)(V)

BABY CARROTS with labneh, pomegranate seeds & rocket (GF)(V)

OVEN BAKED BABY BEETROOT with a sumac hummus (GF) (VG)

SEASONAL GREENS with toasted seeds & herbed butter (GF) (VGA)

GOLDEN AGRIA FRIES with aioli & parmesan (GF)(V)

GARDEN SALAD with toasted seed, radish, sprouts & vinaigrette (GF)(VGA)

Menu & price is subject to change without notice. All prices include Goods & Services Tax (GST). A public holiday surcharge of 15% is applicable.