

The Dishery

Coffee + Tea

Flat White | 4.80

Latte

Cappuccino

Americano

Long Black

Espresso | 3.50

Hot Chocolate | 5

Iced Coffee

Iced Chocolate

Decaf +.50

Chai +.50

Takeaway +.20

Milk Lab +1

Almond

Coconut

Soy

Oat

Fluffy with chocolate fish | 2

T2 Tea | 5

Very Berry

English Breakfast

Gunpowder Green

Peppermint

Kawakawa, Lemongrass & Ginger

Earl Grey

Cocktails | 15

Raspberry & Mint Spritz |

Rum, Mint, fresh raspberry & soda

Mandarin & Passionfruit Spritz |

Gin, Mandarin, Basil, Fresh passionfruit & soda

Strawberry & Rosé Spritz |

Mount Edward Rose, Strawberry, thyme & soda

Peach & mint Iced tea |

Tea infused gin, peaches, mint, lemon & lemonade

Softies & Juice | 5

Coca Cola | Diet Coke | Sprite | Ginger beer

Orange | Apple | Pineapple | Cranberry | Tomato

Antipodes Sparkling or Still | 6

Beer & Cider

Tap | 11

Lake & Wood, Blood Orange Seltzer

The Arrowtown Brewing Co, IPA

Mac's Gold

Emerson's Pilsner

Bottle | 9

Issac's Apple cider

Heineken

Heineken 0%

Steinlager pure Light

Corona

Sawmill Pilsner

Behemoth Hazy IPA | 11

A Splash of Wine

Sparkling & Champagne

Quartz Reef Method Traditional 13 | 65

NV Mumm Brut, Reims, France 25 | 125

NV Mumm Rosé, Reims, France | 140

NV, Ruinart, Brut, Reims, France | 190

NV Mumm Brut Magnum, Reims, France | 260

White

2019 Deep Down, Sauvignon Blanc, Marlborough 11 | 55

2019 Mount Michael, Pinot Gris, Pisa 11 | 55

2018 Gibbston Valley, China Terrace Chardonnay, Bendigo 12 | 60

2019 Peregrine, Rastasburn Riesling, Pisa 12 | 60

2018 Ceres, Chenin Blanc, Bannockburn | 65

2019 Seresin, Chardonnay & Sauvignon blend, Marlborough | 70

2018 Man Of War, Valhalla Chardonnay, Waiheke Island | 95

Rosé

2020 Mount Edward, Pinot Noir, Bannockburn 12 | 55

2019 Valli, "The Real McCoy" Pinot Gris | 60

Red

2019 Putangi, Pinot Noir, Gibbston 12 | 60

2018 Decibel, "Gimblett Gravels" Malbec, Hawkes Bay 14 | 70

2019 Hawkshead, Pinot Noir, Gibbston 14 | 70

2018 Paritua, Syrah, Hawkes Bay | 95

2017 Mount Edward, Pinot Noir, Gibbston | 95

2019 Black Estate, "Home" Cabernet Franc, North Canterbury | 100

2015 Gibbston Valley, School House Pinot Noir, Bendigo | 120

2019 Valli, "Missy" Pinot Noir, Bannockburn | 120

The Dishery

TOAST (V,GF) 10

5 seed loaf with butter and nut butter, honey or Jam

EGGS ON TOAST (V,GF) 12

Poached /scrambled / fried / tofu

Add cured Salmon / Bacon / Halloumi/ Chorizo 6
Potatoes / Tomato / Greens / Mushrooms /
Avocado/ Hollandaise 4

ANZAC GRANOLA (V,DFO) 16

Apricot granola with blueberries, thick Greek yoghurt
& Granny Smith ice

SMASHED AVOCADO 19

Avocado, broad beans, poached eggs,
pickled onion, rocket & lemon on cornbread

SOUTHERN FRIED CHEESE ROLL 18

Ham, brie, red onion, scrambled eggs & potato

CHORIZO HASH (GF) 20

Crisp potato, roast broccolli, a poached egg &
hollandaise

CENTRAL OTAGO BELLINI 14

Fresh apricot, lemon & Quartz Reef brut

BLOODY MARY 15

Vodka, basil, horseradish & cherry tomato

ASPARAGUS ROLL 18

Chive and cream cheese choux puffs

CRAYFISH & SPRING ONION PANCAKE (DF) 22

Fiordland crayfish & sherry sambal mayonnaise

TRAEGER SMOKED CHICKEN SALAD (GF) 26

Baby gem lettuce, eggplant, dukkah
& yoghurt dressing

SOUTHERN GURNARD FILLETS (GF) 29

Creamed corn with chargrilled nectarine & basil
salad

12 HR SLOW COOKED GRASS-FED BRISKET 22

Cornbread, garlic butter, otago barbeque sauce &
dill pickles

GARLIC & ROSEMARY HAVOC PORK BELLY 30

Couscous, cherry & pakchoy salad

STEAK SANDO(GFO) 17

12 Hr slow cooked beef rump & black garlic
mayonnaise, cheese & pickles on a Turkish roll

CHICKPEA SWEETCORN SANDO (V & GFO) 17

Tarragon, caramelised fennel & aioli on a Turkish roll

BLOODY MARY SALAD (V) 19

Heirloom tomatoes, garlic croutons, chilli & pickled
celery

BABY LEAVES (V & GF) 12

Apple dressing & local walnuts

LOCAL BEANS AND PEAS (V & GF) 12

Salted ricotta & parsley

BABY POTATOES (GF) 12

Chive sour cream and butter

MAKIKIHI CHUNKY FRIES (GFO & VO) 9

Mayonnaise or Vegan aioli

SHARING PLATTER 38

Tahr sausage rolls, Whitestone livingston gold
cheese, pear relish, pickled cherries,
caper berries, olives & toasted focaccia

HOUSE SMOKED STEWART ISLAND SALMON 48

To share (2 or 3 people)
Beetroot, creme fraiche & pickles

STRAWBERRY MERINGUE SHORTCAKE 13

Limoncello & elderflower

CHOCOLATE MOUSSE 14

Coffee cookie crumb, black berries & sour cream

CHOCOLATE AFFOGATO 15

Rose rabbit orange liqueur

Breakfast till 3pm. Note we have a mixed use kitchen, Menu items may contain or come into contacts with WHEAT, EGGS, PEANUTS, TREE NUTS & MILK.
For more information, Please speak to a manager.