

COCKTAILS | 15

Tamarillo Mulled wine |
Putangi Pinot Noir, Winter Spices & Tamarillo

Mandarin & Passionfruit Spritz |
Gin, Mandarin, Mint, Fresh Passionfruit & Soda

Winter Spritz |
Pear, Vermouth & Quartz Reef Brut

Peach & Mint Iced Tea |
Tea Infused Gin, Peaches, Mint, Lemon & Lemonade

Bloody Mary |
Vodka, Horseradish & Cherry Tomato

Bellini | 14
Rhubarb Puree, Lemon & Quartz Reef Brut

TAP BEER | 7 300ml | 12 500ml
Lake & Wood, Hazy IPA 5.8% ABV
Arrowtown Brewing Co, IPA 6.5% ABV
Arrowtown Brewing Co, Macetown Lager 4.0% ABV
Emerson’s Pilsner 4.9% ABV

BOTTLED BEER | 9
B Effect - Dry Hopped Apple Cider
Heineken
Heineken 0%
Steinlager Pure Light
Corona

COFFEE
Flat White 4.80 Hot Chocolate 5
Latte Iced Coffee
Cappuccino Iced Chocolate
Americano Mocha
Long Black Chai Latte
Espresso 3.50

Almond +.50 Coconut Soy Oat

T LEAF TEA | 5
English Breakfast | Gunpowder Green |
Earl Grey | Kawakawa, Lemongrass & Ginger | Very
Berry | Peppermint

SOFTIES | 5
Coca Cola | Diet Coke | Sprite | Ginger Beer
Orange | Apple | Pineapple | Cranberry | Tomato
Sparkling water 6

A SPLASH OF WINE

Prosecco & Champagne
Quartz Reef Method Traditional 14 | 70
NV Mumm Brut, Reims, France 25 | 125
NV Mumm Rosé, Reims, France | 140
NV Mumm Brut Magnum, Reims, France | 260

White
2020 Deep Down, Sauvignon Blanc, Marlborough 13 | 65
2019 Mount Michael, Pinot Gris, Pisa 13 | 65
2018 Gibbston Valley, China Terrace Chardonnay, Bendigo 14 | 70
2018 Peregrine, Rastasburn Riesling, Pisa 14 | 70
2018 Ceres, Chenin Blanc, Bannockburn | 70
2019 Seresin, Chardonnay & Sauvignon blend, Marlborough | 75
2018 Man Of War, 'Valhalla' Chardonnay, Waiheke Island | 95
2019 The Boneline, 'Sharkstone' Chardonnay | 95

Rosé
2019 Mount Edward, Pinot Noir, Bannockburn 14 | 70
2019 Valli, “The Real McCoy” Pinot Gris | 60

Red
2019 Putangi, Pinot Noir, Gibbston 14 | 70
2018 Decibel, “Gimblett Gravels” Malbec, Hawkes Bay 15 | 75
2019 Hawkshead, Pinot Noir, Gibbston 15 | 75
2018 Paritua, Syrah, Hawkes Bay | 95
2017 Mount Edward, Pinot Noir, Gibbston | 95
2016 The Boneline, 'Iridium' Cabernet & Merlot | 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
2019 Felton road, 'Calvert' Pinot Noir, Bannockburn | 140

SMOOTHIES | 9
Green
Spinach, Mango, Kiwifruit, Banana & Coconut Water

Blue
Blueberries, Ginger, Honey, Banana & Milk

Red
Raspberry, Strawberry, Banana, Mint & Coconut Water

THE DISHERY BREAKFAST JUICE | 7
Ask your server for today's juice

The Dishery

ALL DAY BREAKFAST

COOKED BREAKFAST 24

5 seed toast, crispy potato, free farmed bacon, havoc pork sausage, tomato, housemade beans, poached eggs & hollandaise (DFO, GFO)

Vegetarian option available with Halloumi & Sauteed Greens

CHORIZO HASH 22

Crispy potatoes, roast broccoli, poached free range egg & hollandaise (GF, DFO)

SOUTHERN FRIED CHEESE ROLL 18

Ham, red onion, scrambled eggs, whitestone brie, potato

OVERNIGHT APPLE PIE OATS 16

Chia, spiced apple & crumble topping with coconut cream (VG)

SALMON & AVOCADO ON RYE 22

Cold smoked salmon, pickles, cream cheese & avocado mousse, poached egg & rocket on rye (GFO)

GINGER CITRUS FRENCH TOAST 19

Fresh orange, butternut, spices, ginger crunch & cream (GFO)

5 SEED TOAST 10

5 seed loaf with butter and nut butter, honey or jam (V, GFO)

FREE RANGE EGGS ON 5 SEED TOAST 13

ADD Cold smoked salmon / Free Farmed Bacon / Halloumi / Chorizo / Sausage **6**

ADD Potatoes / Tomato / Greens / Mushrooms / Hollandaise **4** (GFO, VGO)

LUNCH

GRAZING PLATTER 35

Whitestone cheese, Zamora salami, cold smoked salmon, caperberries, fruit, nuts, gluten free crackers, sourdough & relish

LEMON & THYME CHICKEN LEG 27

Leek & potato gratin, mushroom & bacon gravy with baby leaves (GF)

SOUTHERN GURNARD FILLETS 28

Celeriac & fennel slaw, crispy potatoes & caper butter (GF, DFO)

12 HR COOKED GRASS-FED BRISKET 26

Cornbread, dill pickles & barbeque sauce

STEAK SANDO 18

12 Hr slow cooked beef & black garlic, cheese & pickles on a Turkish roll (GFO, DFO)

ADD Bacon **6** **ADD** Shoestring fries **6**

CHICKPEA & SWEETCORN SANDO 18

Tarragon, caramelised fennel & aioli on a Turkish roll (VGO, GFO)

THE FOUR C'S SOUP 16

Carrot, Cashew, Cumin & Coriander with Kumara Fritters (VG, GF)

FRESHLY STEAMED MUSSELS 18

Capsicum chilli sauce, grilled leek & sourdough (DFO, GFO)

THE EVERYTHING SALAD 20

Roasted crown pumpkin, walnut praline, quinoa, sun dried tomatoes & crystal garden leaves (VG, DF, GF)

ADD Egg or Feta cheese **3** **ADD** Bacon, Chorizo or Cold Smoked Salmon **6**

SIDES

WINTER SLAW 12

Shaved fennel, cabbage & celeriac, with aioli & hazelnuts (VG)

SEASONAL GREENS 12

A selection of local steamed greens

MAKIKIHI CHUNKY FRIES 9

Mayonnaise or vegan aioli (GF, VGO)

Dairy Free, Vegan & Gluten Free Options Available - Please talk to our wait staff

We have a mixed use kitchen, menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts & milk.

WE TAKE PRIDE IN SOURCING LOCALLY PRODUCED ETHICAL INGREDIENTS