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small plates

House made Kiwi dip, crispy onions, flatbread	22
Buffalo battered cauliflower, hot sauce, house made aioli	25
Roast beetroot, Cranky Goats cheese, honey, Tricketts Grove walnuts, watercress	27
Free range fried chicken, Tiaki hot honey, house ranch	26
The Source gin & beetroot Mt Cook salmon gravlax, burnt capers, pickled onion, herb crème fraîche, rye crostini	30
Baked Whitestone camembert, selection of breads, honey, stone fruit relish	30
Add Martinez charcuterie	10

large plates

Freedom Farm bacon sandwich, Royalburn fried egg, onion jam, Alpine Fresh rocket, hollandaise aioli	32
Harissa lamb or Wanaka Gourmet oyster mushroom skewers, chimichurri, whipped feta, flatbread	40
Blue cod Hands Down corn tacos, rainbow slaw, pickled onions, tartare, burnt lemon	32
Cauliflower and pumpkin Hands Down corn tacos, edamame guac, pico de gallo	32
Southland steak sandwich or lions mane mushroom sandwich, Whitestone cheddar, pesto, caramelised onion, mustard aioli, fries	42

sides

Twice cooked fries, house aioli	15
Truffle Fries, parmesan, truffle oil, house made aioli	19
Duck fat roasties, smoked salt, watercress, house made aioli	18
Untamed Earth Organics roast rainbow carrots, honey, labneh	18
Charred cabbage, fresh parmesan, local herbs, soy	18
Mixed leaf salad, pumpkin seeds, Alpine Honey dressing	16

dessert

Dessert of the day	20
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We believe in local

Turn over to explore the map of where our ingredients come from - proudly sourced from passionate NZ producers.

Please inform our staff if you have any dietary requirements or food allergies and we will do our best to accommodate you, however all our food is prepared in the same kitchen, and we cannot guarantee no trace elements may be present.